

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

2010

Origin: Stellenbosch
Wards: Raithby, Firgrove
Blend: 100% Cabernet Sauvignon
Maturation: 24 Months, 70% New French oak

Viticulture:

Soil	Sandy/Loamy gravels
Aspect	South, South West
Distance from the ocean	10km, 5 km
Altitude	200 m, 100 m
Vine age	10 years and 12 years
Rootstocks	101-14 and R99
Harvest dates	

Winemaking:

Reserve status is only endowed if the grapes and resulting wine measures up to exceptional standard. Hand selected grapes from older, lower yielding vines are used. Fermentation is done with a selected yeast strain under controlled temperatures. Manual plunging during this period ensures optimal colour extraction.

After five days the tanks are closed and allowed to macerate for a further period, normally 10-14 days. Pressing follows and the wine is transferred to barrel for the secondary (malolactic) fermentation. On completion a final quality check and analysis is performed and the Reserve is then prepared for barrel ageing. Bottling is followed by hand labelling and further bottle maturation.

Tasting Notes:

A vintage showing upfront fruit on both aroma and palate. The palate's structure is firm and linear, yet smooth. A long lingering finish. This wine is drinking well already, but will benefit from a further 8-10 years of ageing. Silver Medal at the Global Masters Cabernet Sauvignon Competition (UK)

Analysis:

15.0 % vol

3.76

6.2 g/l

2.0 g/l

Accolades:

- John Platter - 4½ stars
- Selected Top 100 Wines

2013

- Christian Eedes Top 10

Cabernet Sauvignon 2013 – 5

Stars (top rating)

