

# Le Riche

STELLENBOSCH | SOUTH AFRICA



## Cabernet Sauvignon Reserve

2011

**Origin:** Stellenbosch

**Wards:** Raithby, Firgrove, Jonkershoek

**Blend:** 100% Cabernet Sauvignon

**Maturation:** 24 Months, 70% New French oak

**Viticulture:**

Soil	Sandy/Loamy gravels and decomposed granite
Aspect	South, South West
Distance from the ocean	10km, 5 km and 20 km
Altitude	100m, 150m and 200m
Vine age	10 years, 14 years and 9 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:**

Aromas of dark red fruit and sweet cherries are balanced by a touch of mint and cedar. The palate shows classy Cabernet flavours and soft, supple tannins with a firm structure. The rich, juicy entry is followed by an elegant mid-palate and long, lingering finish. This wine is drinking well already, but will benefit from a further 5-10 years of ageing.

**Analysis:**

14.5 % vol

3.74

5.8 g/l

1.4 g/l

**Accolades:**

- John Platter – 5 stars
- Tim Atkin – 94
- Jancis Robinson – 16.5/20

