

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

2016

Origin: Stellenbosch

Wards: 45 % Firgrove, 24% Raithby, 31 %Jonkershoek

Blend: 100% Cabernet Sauvignon

Maturation: 24 Months in 225L French oak, 85% new.

Viticulture:

Soil	Decomposed granite origin, sandy/loamy duplex gravels in Raithby and Firgrove. Rocky hutton soils mix with shale in Jonkershoek
Aspect	South East, South West, North West
Distance from the ocean	5 km, 10 km and 15 km
Altitude	100m, 150m and 200m
Vine age	22 years, 14 years and 24 years old
Rootstocks	101-14, R110
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 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:

Classic Cabernet fruits with currants and cassis are supported by a fresh vibrant nose. Lead pencil shavings and cedar aromas compliment the overall complexity and sophistication. The palate shows sweet, ripe fruit balanced by round, structured and firm tannins. A lingering, balanced finish lined with a good acidity reveals power to improve with time and an underlying elegance.

Analysis:

14.5%

3.63

6.2 g/l

1.7 g/l

Accolades:

- Greg Sherwood – 94
- Tim Atkin – 94
- John Platter – 4 ½ Stars

