

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon

1998

Origin: Stellenbosch

Wards: -

Blend: -

Maturation: -

Viticulture: -

Winemaking: After destalking and crushing 24 hours of maceration was allowed. Inoculated with Montrachet yeast, four days fermentation period in open tanks with regular manual plunging and pumping over under controlled temperatures. The press fraction was added back to the free run wine. At this stage the wine was blended with 6% Merlot wine from the Jonkershoek vineyard. After the secondary malolactic fermentation the young wine was racked to barrels for a 14 month period, followed by a gentle eggwhite fining and bottling

Tasting Notes: Concentrated, deep, inky colour with classic herbaceous cabernet flavours balanced by subtle oak. The palate is velvety soft, succulent and fruity with firm tannins and a long finish. Enjoy now or age with confidence for at least five more years.

Harvested by hand from mid February to mid March from a variety of different clones.

Analysis:

13.2%

3.9

6.3 g/l

1.8 g/l (Dry)

