

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon

2000

| | | | | | |
|-----------------------|---|------------|---------------|---------|---------------|
| Origin: | Stellenbosch | | | | |
| Wards: | Muldersvlei, Firgrove, Bottellary and Jonkershoek | | | | |
| Blend: | - | | | | |
| Maturation: | - | | | | |
| Viticulture: | - | | | | |
| Winemaking: | Fermented in traditional open tanks for 5 days on the skins and matured for 15 months in French Neverre barrels. This third successive hot vintage produced wines that were rich and generous with firm tannins, elegant structure and lingering, appetising acidity. Mature for 4 – 8 years. | | | | |
| Tasting Notes: | - | | | | |
| Analysis: | <table><tr><td>13,48% vol</td><td>3,63</td><td>5,8 g/l</td><td>2,1 g/l (dry)</td></tr></table> | 13,48% vol | 3,63 | 5,8 g/l | 2,1 g/l (dry) |
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Accolades:

• South African Airways First

Class Selection

• John Platter – 4½ stars

• Silver Medal – The

Michaelangelo International

Wine Awards

