

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon

2006

Origin:	Stellenbosch				
Wards:	-				
Blend:	100% Cabernet Sauvignon				
Maturation:	18 months barrel maturation in French oak (30% new)				
Viticulture:	-				
Winemaking:	Five days fermentation in open tanks with temperature control and regular manual plunging and pump-overs. The malo-lactic fermentation occurred in lined concrete tanks.				
Tasting Notes:	Spicy oak complemented by rich dark fruits. These elements are mirrored on the palate and enhanced by the velvety mocha undertones. Supple tannins, a firm structure and lingering, succulent finish. Would benefit from maturation, but also quite enjoyable at the moment.				
Analysis:	<table><tr><td>15.09 %</td><td>3.91</td><td>5.8 g/l</td><td>2.2 g/l (Dry)</td></tr></table>	15.09 %	3.91	5.8 g/l	2.2 g/l (Dry)
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Accolades:

- John Platter - 4½ stars

