

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon

2007

Origin:	Stellenbosch				
Wards:	-				
Blend:	100% Cabernet Sauvignon				
Maturation:	18 months barrel maturation in 225 litre 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:	Rich red fruit with forthcoming ripe cherry, spice and mint aromas. These elements are mirrored on the palate with supple, velvety tannins, a firm structure and lingering, succulent finish. An excellent vintage with great maturation potential.				
Analysis:	<table><tr><td>14.79 %</td><td>3.78</td><td>5.6 g/l</td><td>2.5 g/l (Dry)</td></tr></table>	14.79 %	3.78	5.6 g/l	2.5 g/l (Dry)
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Accolades:

- John Platter - 4½ stars

