

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon

2008

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 malolactic fermentation occurred in lined concrete tanks.				
Tasting Notes:	The bouquet shows forthcoming ripe cherry aromas with a spiciness and touch of mint. Soft, smooth and velvety tannins are balanced on the palate by a firm structure and lingering, succulent finish. Maturation potential 4-6 years.				
Analysis:	<table><tr><td>14.88 %</td><td>3.8</td><td>6.1 g/l</td><td>2.2 g/l (Dry)</td></tr></table>	14.88 %	3.8	6.1 g/l	2.2 g/l (Dry)
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Accolades:

- John Platter - 4 stars

