

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon Reserve

2018

Origin:	Stellenbosch
Wards:	31 % Firgrove, 31% Jonkershoek, 24 % Raithby, 12 % Simonsberg
Blend:	100% Cabernet Sauvignon
Maturation:	24 Months in 225L French oak, 76% new.

Viticulture:

Soil	Decomposed granite origin: Sandy/loamy duplex gravels in Raithby and Firgrove. Deep clay rich oakleaf in Simonsberg. Rocky hutton soils mix with shale in Jonkershoek
Aspect	South East, South West, West and North West respectively
Distance from the ocean	4 km, 8 km, 20 km and 25 km respectively
Altitude	100m, 150m, 325m and 260m respectively
Vine age	10 years, 22 years, 14 years and 24 years old
Rootstocks	101-14, R110

Winemaking:

Reserve status is only endowed if the grapes and resulting wine measures up to exceptional standard. Hand selected grapes from older, lower yielding vines are used. Fermentation is done with a selected yeast strain under controlled temperatures. Manual plunging during this period ensures optimal colour extraction. After five days the tanks are closed and allowed to macerate for a further period, normally 10-14 days. Pressing follows and the wine is transferred to barrel for the secondary fermentation. On completion a final quality check and analysis is performed and the Reserve is then prepared for barrel ageing. Bottling is followed by hand labelling and further bottle maturation.

Tasting Notes:

Classic Cabernet fruit aromas of blackcurrant and cassis are complemented by a hint of violet. Lead pencil shavings and cedar aromas add to the overall complexity and sophistication. On entry the palate is rich, velvety and voluptuous yet remarkably fresh showcasing dark fruit, cherry and dark chocolate. The firm, appetising acidity is balanced by round, structured and juicy tannins. A lingering finish reveals the power to improve with time.

Analysis:

14.87

3.77

5.6

1.4

Accolades:

- Decanter - Gold - 96
- Tim Atkin - 94

