

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

2017

Origin:	Stellenbosch
Wards:	32 % Firgrove, 25% Raithby, 26 % Simonsberg, 17 % Jonkershoek
Blend:	100% Cabernet Sauvignon
Maturation:	24 Months in 225L French oak, 70% 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:

Youthful, vigorous and focused, it has capsicum and pencil shaving top notes, layered damson and blackcurrant fruit, racy acidity and structured, dense, age worthy tannins. Very classy indeed. *Tim Atkin MW*

Analysis:

Alc 14.45%	pH 3.63	TA 6.1 g/l	RS 1.6 g/l
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Accolades:

- Global Fine Wine Challenge - Runner-up Double Gold
- Tim Atkin MW - 96
- John Platter - 5 Stars
- Greg Sherwood MW - 97

