

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

2014

Origin:	Stellenbosch
Wards:	Firgrove, Raithby, Jonkershoek
Blend:	100% Cabernet Sauvignon
Maturation:	22 Months in 225L French oak, 62% new.

Viticulture:

Soil	Decomposed granite origin, sandy/loamy duplex gravels in Raithby and Firgrove. Rocky hutton soils mix with shale in Jonkershoek
Aspect	South East, South West, North West
Distance from the ocean	5 km, 10 km and 15 km
Altitude	100m, 150m and 200m
Vine age	10 years, 22 years, 14 years and 24 years old
Rootstocks	101-14, R110
Harvest dates	

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 fruits with currants and cassis are supported by a fresh vibrant nose. Lead pencil shavings and cedar aromas compliment the overall complexity and sophistication. The palate shows sweet, ripe fruit balanced by round, structured and juicy tannins. A lingering, balanced finish lined with a good acidity reveals power to improve with time and an underlying elegance.

Analysis:

Alc 14.58%	pH 3.67	TA 5.8 g/l	RS 1.6 g/l
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Accolades:

- Tim Atkin 94
- Wine Magazine – Prescient
- Awards - 91
- John Platter 4 ½ stars

