

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

2013

Origin:	Stellenbosch
Wards:	Firgrove, Raithby, Simonsberg
Blend:	100% Cabernet Sauvignon
Maturation:	24 Months in 225L French oak, 65% new.

Viticulture:	
Soil	Sandy/Loamy gravels and decomposed granite
Aspect	South East, South West, South West
Distance from the ocean	5 km, 10 km and 20 km
Altitude	100m, 150m and 240m
Vine age	10 years, 22 years, 14 years and 11 years old
Rootstocks	101-14 and R99
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: Currants, sour cherries and cassis flavours are supported by a fresh savoury nose. Lead pencil shavings and cedar aromas compliment the overall complexity and sophistication. The palate shows sweet, ripe fruit balanced by firmly structured, juicy tannins. A lingering, balanced finish reveals power to improve with time and an underlying elegance.

Analysis:

Alc 14.65%	pH 3.70	TA 6.1 g/l	RS 1.3 g/l
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Accolades:

- 90 Points Robert Parker (Wine Enthusiast)
- Platter – 41/2 star
- Tim Atkin 93

