

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

2012

Origin: Stellenbosch

Wards: Firgrove, Raithby, Simonsberg

Blend: 100% Cabernet Sauvignon

Maturation: 24 Months, 67% New French oak

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	9 years, 13 years and 10 years
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:

The Reserve 2012 is characterised by a delicious freshness and opulence both on the nose and on the palate. In classic Le Riche style, the aromas of black cherry, blackcurrants and cassis are balanced by a touch of mint and cedar. The aromas are mirrored on the palate showing classy Cabernet flavours and soft, supple tannins with a juicy, yet firm structure that will benefit from a further 8-10 years of ageing. This wine was recently tasted by Master of Wine Jancis Robinson, awarded 17/20, and described as '*deep crimson. Rather distinctive savoury nose. High toned. Sophisticated. Very nice balance and slightly inky ambition. Still pretty youthful but admirable sophistication. Not at all simple and fruity! Very clean and appetising*'.

Analysis:

Alc 14.8 % vol	pH 3.68	TA 5.6 g/l	RS 1.0 g/l
-------------------	------------	---------------	---------------

Accolades:

- Platter Guide – 4½ stars, highly recommended
- Tim Atkin – 95
- Jancis Robinson – 17/20

