

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

2010

Origin:	Stellenbosch
Wards:	Raithby, Firgrove
Blend:	100% Cabernet Sauvignon
Maturation:	24 Months, 70% New French oak

Viticulture:	Soil	Sandy/Loamy gravels
	Aspect	South, South West
	Distance from the ocean	10km, 5 km
	Altitude	200 m, 100 m
	Vine age	10 years and 12 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 (malolactic) 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: A vintage showing upfront fruit on both aroma and palate. The palate's structure is firm and linear, yet smooth. A long lingering finish. This wine is drinking well already, but will benefit from a further 8-10 years of ageing.

Silver Medal at the Global Masters Cabernet Sauvignon Competition (UK)

Analysis:

Alc 15.0 % vol	pH 3.76	TA 6.2 g/l	RS 2.0 g/l
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Accolades:

- John Platter - 4½ stars
- Selected Top 100 Wines 2013
- Christian Eedes Top 10 Cabernet Sauvignon 2013 – 5 Stars (top rating)

