

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

2008

Origin:	Stellenbosch
Wards:	Jonkershoek, Firgrove
Blend:	100% Cabernet Sauvignon
Maturation:	24 months in 80% new French oak barrels

Viticulture:

Soil	Decomposed granite (Hutton), Sandy gravel
Aspect	South, South West
Distance from the ocean	20 km, 5 km
Altitude	200 m, 100 m
Vine age	8 years, 13 years
Rootstocks	R110, R110
Harvest dates	19 March, 19 March

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 tanks and barrel for the secondary (malolactic) fermentation. On completion a final quality check and analysis is performed and the Reserve is then transferred to barrel for ageing. Bottling is followed by hand labelling and further bottle maturation.

Tasting Notes:

Classic ripe cherry fruit flavours, with spicy oak and some cedar on the nose. The palate is rich and succulent with smooth, juicy tannins. The underlying structure and long finish promise even greater complexity with further maturation in bottle.

Analysis:

Alc 15.12% vol	pH 3.82	TA 5.6 g/l	RS 3.1 g/l
-------------------	------------	---------------	---------------

Accolades:

- John Platter - 4 stars

