

# Le Riche

STELLENBOSCH | SOUTH AFRICA



## Reserve Cabernet Sauvignon

2004

|                    |  |
|--------------------|--|
| <b>Origin:</b>     | Stellenbosch                             |
| <b>Wards:</b>      | Jonkershoek                              |
| <b>Blend:</b>      | 100% Cabernet Sauvignon                  |
| <b>Maturation:</b> | 27 months in 80 % new French oak barrels |

**Viticulture:**

|                         |                                      |
|-------------------------|--------------------------------------|
| Soil                    | Decomposed granite. Hutton soil type |
| Aspect                  | South                                |
| Distance from the ocean | 20km                                 |
| Altitude                | 300m, 200m                           |
| Vine age                | 14 years, 9 years                    |
| Rootstocks              | R99, R99                             |
| Harvest dates           | 9 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:**

Black fruits, liquorish with underlying mint aromas. On the palate the wine is supple, succulent and rich with savoury hints. Smooth, fine tannins, a firm acidity and underlying structure ensure a wine that promises greater complexity with further maturation in bottle

**Analysis:**

|                    |            |                |               |
|--------------------|------------|----------------|---------------|
| Alc<br>14.11 % vol | pH<br>3.72 | TA<br>6.28 g/l | RS<br>1.8 g/l |
|--------------------|------------|----------------|---------------|

**Accolades:**

- John Platter - 4½ stars
- International Wine and Spirit Competition (IWSC) - bronze

