

# Le Riche

STELLENBOSCH | SOUTH AFRICA



## Reserve Cabernet Sauvignon

2000

<b>Origin:</b>	Stellenbosch
<b>Wards:</b>	Muldersvlei, Jonkershoek, Firgrove, Bottelary
<b>Blend:</b>	100% Cabernet Sauvignon
<b>Maturation:</b>	12 months in 80% new French oak

<b>Viticulture:</b>	
Soil	Sandy gravel, Hutton,
Aspect	North, South, South West, North West
Distance from the ocean	30 km, 20 km, 5km, 25km
Altitude	200m, 200m, 100m
Clones	
Rootstocks	
Harvest dates	15 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:** The bouquet presents a harmonious blend of mint, oak, cherries and spice. On the palate it is mouth-filling with firm acidity. The almost sweet fruitiness and secondary flavours due to bottle maturation show classic Cabernet characteristics. The lingering aftertaste is clean and layered with appetising tannins. Received 5 Stars in the John Platter Wine Guide.

**Analysis:**

Alc 13.48% vol	pH 3.63	TA 5.8 g/l	RS 2.1 g/l (Dry)
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**Accolades:**

- South African Airways First Class Selection
- Platter 5 stars

