

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

1999

Origin: Stellenbosch

Wards: Firgrove, Jonkershoek

Blend: 100% Cabernet Sauvignon

Maturation: 15 months in 60% new French oak

Viticulture:

| | |
|-------------------------|----------------------------------|
| Soil | Sandy gravel duplex soil, Hutton |
| Aspect | South West, South |
| Distance from the ocean | 5km, 20km |
| Altitude | 100m, 200m |
| Clones | 163, 163 |
| Rootstocks | |
| Harvest dates | 4 March, 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:

This full bodied wine is remarkably aromatic with layers of clean sweet cedary oak. On the palate it is supple, succulent and rich. The tannins are firm but not aggressive and there is underlying structure and fruit in the wine that promises even more complexity with further maturation in the bottle.

Analysis:

| | | | |
|----------------|------------|---------------|----------------------|
| Alc 13% vol | pH 3.73 | TA 6.4 g/l | RS 1.76 g/l (Dry) |
|----------------|------------|---------------|----------------------|

Accolades:

• South African Airways Business

class selection

• Platter 5 stars

• Bronze Medal – International

Wine Challenge 2001

