

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

1998

Origin: Stellenbosch

Wards: Firgrove

Blend: 100% Cabernet Sauvignon

Maturation: 16 months in 60% new French oak barrels

Viticulture:

Soil	Sandy gravel
Aspect	South West
Distance from the ocean	50 m
Vine age	15 years
Clones	
Rootstocks	R110
Harvest dates	11 February

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:

Concentrated, deep, inky colour with classic herbaceous cabernet flavours balanced by subtle oak. The palate is velvety soft, succulent and fruity with firm tannins and a long finish

Analysis:

Alc 13.32% vol	pH 3.62	TA 6.6g/l	RS 1.7g/l (Dry)
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Accolades:

- Veritas Gold
- South African Airways Business class selection
- Gold Diploma – Concours International des Vins 2000

