

# Le Riche

STELLENBOSCH | SOUTH AFRICA



## Reserve Cabernet Sauvignon

1997

<b>Origin:</b>	Stellenbosch
<b>Wards:</b>	Jonkershoek, Firgrove
<b>Blend:</b>	100% Cabernet Sauvignon
<b>Maturation:</b>	14 months in 80% new French oak

**Viticulture:**

Soil	Sandy gravel, Hutton (decomposed granite)
Aspect	South West, South
Distance from the ocean	4 km, 20km
Altitude	100m, 200m
Clones	14, 163
Rootstocks	R110, R110
Harvest dates	18 April, 18 April

**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:**

Deep intense colour. Classical Cabernet and vanilla oak flavours on the nose. The palate shows fruit intensity with soft, supple yet solid tannins.

**Analysis:**

Alc 12.75 % vol	pH 3.6	TA 6.2 g/l	RS 1.7 g/l (Dry)
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**Accolades:**

- Platter 5 stars
- Preteux Bourgeois Classic trophy
- Veritas Double Gold

