

Le Riche

STELLENBOSCH | SOUTH AFRICA



Cabernet Sauvignon

2016

Origin:	Stellenbosch
Wards:	Jonkershoek, Firgrove, Raithby, Simonsberg
Blend:	100% Cabernet Sauvignon
Maturation:	24 months in French oak barrels. 44 % new oak.
Viticulture:	The grapes are selected from a variety of sites within Stellenbosch. We seek out the best soils and sites, and blend the vineyards together to create an expression of the terroirs of Stellenbosch
Winemaking:	Five days fermentation in open tanks with temperature control and regular manual punch-downs and pump-overs. The malolactic fermentation occurred in lined concrete tanks after which the wine was transferred to 225L barrels
Tasting Notes:	The bouquet shows ripe cherries, fresh plums and an array of red and black fruits. Hints of vanilla, pencil shavings and cedar round out the fruit. The fine tannins are balanced on the palate by a firm structure and juicy, lingering finish. An elegant and approachable Cabernet Sauvignon. Maturation potential 4-8 years.

Analysis:

Alc	pH	TA	RS
14.54 %	3.59	6.5 g/l	1.7 g/l (Dry)

Accolades:

- Prescient Cabernet Sauvignon Report - 93 Points
- Robert Parker - 90
- Platter - 4.5 Stars

