

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

2022

Origin: Stellenbosch

Wards: Helderberg Coastal, Simonsberg- Stellenbosch, Helderberg North, Jonkershoek

Blend: 100% Cabernet Sauvignon

Maturation: 72% New French Oak, 24 months

Viticulture:

Ward	Blend %	Description
Helderberg Coastal,	60%	Strong influence from the cooling summer sea-breeze, duplex gravely granitic soils with medium vigour, varying aspects and predominantly CS163 clone
Simonsberg-Stellenbosch	25%	High mountain soils at 300m above sea level with afternoon sea-breezes and evening mountain airflow, South-West mountain slope, but with a north west vineyard aspect, deep, rich granitic soils, Clones CS163 and CS46.
Helderberg North	8%	North facing mountain slopes tempered by a late morning sea-breeze; deeper granitic soils with scattered gravel, Mid slope at 200m above sealevel, Clone CS163
Jonkershoek	7%	Deep valley floor terroir, with alluvial sandstone soils on granitic clay, persistent trade winds and late morning sunlight. Clone CS163

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 seven days the tanks are closed and allowed to macerate for a further period, normally 16-24 days. Pressing follows and the wine is transferred to barrel for natural secondary fermentation. After a year in barrel, the individual batches are blended to form the final wine and returned to barrel for another year. Bottled unfinned and unfiltered. Matured in bottle for one year before release.

Tasting Notes:

Deep garnet in colour. Forthcoming, rich aromas of fresh blackberries, cherry, cassis and hints of cedar and allspice.

Full bodied on entry, with delicate black fruits on the mid-palate complimented by appetising acidity and firm, yet polished tannins.

Remarkably balanced with integrated lead pencil shaving flavours and a long, lingering finish.

Elegance; with underlying weight promising maturation potential.

A stellar investment for any Cabernet enthusiast!

Analysis:

Alc 14.46%	pH 3.69	TA 5.6 g/l	RS 1.5 g/l
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