Le Riche

STELLENBOSCH | SOUTH AFRICA

Reserve Cabernet Sauvignon

2023

Origin: Stellenbosch

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

Blend: 100% Cabernet Sauvignon

Maturation: 75% New French Oak, 24 months

Viticulture:

Ward	Blend %	Description
Helderberg Coastal	38%	Strong influence from the cooling summer sea-breeze, duplex gravely granitic soils with medium vigour, varying aspects. Clones CS163, CS46, CS169
Helderberg North	36%	North facing mountain slopes tempered by a late morning sea-breeze; deeper granitic soils with scattered gravel, Mid slope at 200m above sea-level, Clones CS163, CS46
Simonsberg-Stellenbosch	22%	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, CS46 and CS29
Jonkershoek	4%	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 unfined and unfiltered. Matured in bottle for one year before release.

Tasting Notes: Deep garnet in colour. Forthcoming, rich aromas of blackcurrants, cherry, cassis, mint chocolate and hints of cedar and allspice.
Full bodied on entry with wonderful intensity. An inviting black fruit spectrum on the mid-palate complimented by appetising acidity and firm, seductive tannins.
Remarkably balanced with integrated lead pencil shaving flavours and a long, lingering finish.
Rich and voluptuous; with underlying weight promising maturation potential.
A stellar investment for any Cabernet enthusiast!

Analysis:

Alc	pH	TA	RS
14.38%	3.72	5.6 g/l	1.3 g/l

Accolades:

• Decanter - Gold