

Le Riche

STELLENBOSCH | SOUTH AFRICA



Reserve Cabernet Sauvignon

2021

Origin:	Stellenbosch
Wards:	Helderberg Coastal, three vineyards, Simonsberg- Stellenbosch Single Vineyard, Jonkershoek Valley Single Vineyard
Blend:	100% Cabernet Sauvignon
Maturation:	70% New French Oak, 24 months

Viticulture:

Ward	Helderberg Coastal, three vineyards	Simonsberg- Stellenbosch Single Vineyard	Jonkershoek Valley Single Vineyard
Blend percentage	67%	22%	11%
Soil	Sandy/loam duplex soils with gravel	Deep clay rich oakleaf soil	Alluvial Sandstone on white clay
Aspect	South West	West	North West
Distance from the ocean	5-8km	25 km	20 km
Altitude	80-150 m	320 m	150 m
Rootstocks	101-14 MGT, Richter 110	Richter 99	101-14 MGT
Clone	CS 163	CS46/CS163	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 10-14 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 unfiltered and unfiltered. Matured in bottle for one year before release.

Tasting Notes:

Classic Cabernet Sauvignon aromas of fresh plums and blackberries, cherry, violets, and cassis. The aromas are wonderfully inviting with lively freshness. An appetising entry on the palate with firm acidity complemented by polished, fine-grained tannins. Remarkably balanced with integrated lead pencil shaving flavours and a long, lingering finish. Elegance; with underlying weight promising maturation potential. A stellar investment in satisfaction for any Cabernet enthusiast!

Analysis:

Alc 14.6%	pH 3.79	TA 5.7 g/l	RS 1.9 g/l
--------------	------------	---------------	---------------

Accolades:

- Greg Sherwood MW 98+

