

Le Riche Cabernet Sauvignon Reserve 2008

Classic ripe cherry fruit flavours, with spicy oak and some cedar on the nose. The palate is rich and succulent with smooth, juicy tannins. The underlying structure and long finish promise even greater complexity with further maturation in bottle

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Le Riche Wines

winemaker : Etienne Le Riche

wine of origin : Stellenbosch

analysis : alc : 15.12 % vol rs : 3.1 g/l pH : 3.82 ta : 5.6 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Soil: Decomposed granite (Hutton), sandy gravel

Vine Age: Both 8 and 13 years vines

Aspects: South, South West

about the harvest: 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.

in the cellar : 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.

