

## Le Riche Cabernet Sauvignon Reserve 2009

A classic vintage, the aroma has hints of mint, cherries and black fruits which are mirrored on the flavour. The palate's structure is firm and linear, yet smooth. A long lingering finish.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Le Riche Wines

**winemaker** : Etienne Le Riche

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol    rs : 1.8 g/l    pH : 3.71    ta : 6.4 g/l

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

**pack** : Bottle    **closure** : Cork

**ageing** : This wine is drinking well already, but will benefit from a further 8-10 years of ageing.

**in the vineyard** : Wine of origin Stellenbosch, wards: Jonkershoek, Firgrove

Soil: Decomposed granite, Sandy/Loamy gravels

Aspect: South, South West

Distance from the ocean: 20km, 5 km

Vine age: 10 years and 12 years

Altitude: 200m, 150m

Rootstocks: R110 and R99

**about the harvest**: Reserve status is only endowed if the grapes and resulting wine measures up to exceptional standard. Hand picked grapes from older, lower yielding vines are used.

Harvest dates 12 March, 11 March

**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 barrel for the secondary (malolactic) fermentation. On completion a final quality check and analysis is performed and the Reserve is then prepared for barrel ageing. Bottling is followed by hand labeling and further bottle maturation.

Maturation: 24 Months, 70% New French oak

