

## Le Riche Cabernet Sauvignon Reserve 2010

A vintage showing upfront fruit on both aroma and palate. 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 : 15.0 % vol   rs : 2.0 g/l   pH : 3.76   ta : 6.2 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: Sandy/Loamy gravels

Aspect: South, South West

Distance from the ocean: 10km, 5 km

Vine age: 10 years and 12 years

Altitude: 100m, 150m

Rootstocks: 101-14 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.

**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

