

Le Riche Cabernet Sauvignon Reserve 2011

Aromas of dark red fruit and sweet cherries are balanced by a touch of mint and cedar. The palate shows classy Cabernet flavours and soft, supple tannins with a firm structure. The rich, juicy entry is followed by an elegant mid-palate and long, lingering finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Le Riche Wines

winemaker : Etienne Le Riche

wine of origin : Stellenbosch

analysis : alc : 14,50 % vol rs : 1.4 g/l pH : 3.74 ta : 5.8 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine is drinking well already, but will benefit from a further 5-10 years of ageing.

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

Soil: Sandy/Loamy gravels and decomposed granite

Aspect: South, South West

Distance from the ocean: 10km, 5 km and 20 km

Vine age: 10 years, 14 years and 9 years

Altitude: 100m, 150m and 200m

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 labelling and further bottle maturation.

Maturation: 24 Months, 70% New French oak

