

# Le Riche

STELLENBOSCH | SOUTH AFRICA



## Reserve Cabernet Sauvignon

2020

**Origin:** Stellenbosch  
**Wards:** Helderberg Coastal, Simonsberg, Helderberg Mountain  
**Blend:** 100% Cabernet Sauvignon  
**Maturation:** 76% New French Oak, 24 months

**Viticulture:**

<b>Ward</b>	Helderberg Coastal, three vineyards	Simonsberg-Stellenbosch Single Vineyard	Helderberg Mountain Single vineyard
<b>Blend percentage</b>	65%	22%	13%
<b>Soil</b>	Sandy/loam duplex soils with gravel	Deep clay rich oakleaf soil	Klei/loam duplex soils with scattered gravel
<b>Aspect</b>	South West	West	North West
<b>Distance from the ocean</b>	5-8km	25 km	8 km
<b>Altitude</b>	80-150 m	320 m	150 m
<b>Rootstocks</b>	101-14 MGT, Richter 110	Richter 99	101-14 MGT
<b>Clone</b>	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 aromas of blackcurrants, black cherry and cassis. Brooding and dense yet showing great freshness on the nose. Lead pencil shavings and cedar aromas add to the overall sophistication and elegance. On entry the palate is rich, velvety and opulent yet remarkably fresh and linear showcasing black fruit, a creamy mouthfeel and dark chocolate finish. A deliciously firm, appetising acidity is balanced by round, structured tannins. A wine with a wonderfully long, complex finish showcasing great potential for maturation; A true investment. One of our best vintages yet!

**Analysis:**

Alc	pH	TA	RS
14.97	3.78	5.7 g/l	1.6 g/l

**Accolades:**

• Decanter - Best in Show, 97

Points

