Le Riche Reserve Cabernet Sauvignon, WO Stellenbosch 2022

SET0062022

2021 Vintage

Le Riche

— Stellenbosch, South Africa

World class Cabernet consistently rated as one of South Africa's benchmarks for quality and with a host of recent accolades.

Decanter World Wine Awards Gold 2024

IWC Silver 2024

Production

The grapes for this wine are sourced from 60% comes from the Helderberg Coastal area with Strong influence from the cooling summer sea-breeze, duplex gravely granitic soils with medium vigour, varying aspects and predominantly CS163 clone. 25% comes from the Simonsberg with High mountain soils at 300m above sea level with afternoon sea-breezes and evening mountain airflow, South-West mountain slope, but with a north west vineyard aspect, deep, rich granitic soils, Clones CS163 and CS46. 8% comes from Helderberg North, with north facing mountain slopes tempered by a late morning sea breeze; deeper granitic soils with scattered gravel, Mid slope at 200m above sea-level, Clone CS163 7% comes from Jonkershoek with deep valley floor terroir, with alluvial sandstone soils on granitic clay, persistent trade winds and late morning sunlight. Clone CS163Reserve 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 16-24 days. Pressing follows and the wine is transferred to barrel for natural secondary fermentation. 72% New French Oak is used and after a year in barrel, the individual batches are blended to form the final wine and returned to barrel for another year. 72% New French Oak. Bottled unfined and unfiltered. Matured in bottle for one year before release.

Tasting note

Classic Cabernet Sauvignon aromas of fresh plums and blackberries, cherry, violets, cassis, with hints of cedar and allspice. The aromas are wonderfully inviting with lively freshness. An appetising entry on the palate with firm acidity complemented by polished, fine-grained tannins. Remarkably balanced with integrated lead pencil shaving flavours and a long, lingering finish. A wine of great elegance with underlying weight promising excellent maturation potential.

Food Match

Rich meat dishes such as fillet steak, paired with a rich and creamy peppercorn sauce. Bolder styled stews, for example boeuf bourguignon, oxtail or pot roast would also be well matched.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
WO Stellenbosch

Grape Varieties:
Cabernet Sauvignon 100%

Suitable for:
Vegan

Bottle Barcode:
6009602220155