

# La Motte

2001  
MILLENNIUM



## ORIGIN

This wine originates from vineyards in the Franschhoek, Swartland and Paarl regions. Grapes from each of these areas make a unique contribution to the flavour components.

## VINTAGE

The first winter rains were received on 7 April 2000 and only 628mm were measured until the end of December. During this period it was relatively warm and dry. These conditions resulted in smaller berries that produced richer red wines with a more concentrated flavour and colour. The first Merlot was picked on 27 February 2001, followed by Cabernet Sauvignon on 13 March and Cabernet Franc on 20 March. All the grapes were picked at between 24 to 26 degrees Balling.

## VITICULTURE

Each of the vineyards has a unique macro climate and grows in a wide variety of soil types. All the vineyards are trellised according to the Perold system and are managed to be in perfect balance in respect of leaf coverage and yield. The different terroirs result in each area producing grapes of a distinctive character - the wine from each area, therefore, makes a unique contribution in flavour and structure.

## VINICULTURE

The varieties of which the blend consists were harvested and fermented separately. After fermentation, at  $\pm 25$  degrees Celsius, the wine was left on the skins for a further 10 to 14 days, for maximum extraction and concentration.

After malolactic fermentation the best wine was selected and blended in the ratio Cabernet Sauvignon 39%, Merlot 39% and Cabernet Franc 22%.

## MATURATION

It was matured in 225-litre barrels for 24 months. 50% of the wood was new. On 19 January 2004 a total of 3 500 cartons were bottled at La Motte, to be released as 2001 La Motte Millennium.

## ANALYSIS

Alcohol	14,92% vol
Residual sugar	2,5 g/l
Total acid	5,8 g/l
pH	3,66

## CELLARMASTER'S IMPRESSIONS

The wine has a deep crimson colour and is well-balanced, with prune and classic cherry tobacco flavours. A medium to full-bodied wine, the finish is pleasing, with soft tannins and a lingering after-taste. Good ageing potential.

## CONNOISSEUR'S CHOICE

Complements any sumptuous meal. Best served with red meats, game, pot roast and noble, matured cheese.