



La Motte

2002 CABERNET SAUVIGNON



ORIGIN

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

VINTAGE

It was a relatively wet, cool summer. Rain was received until 15 January, followed by a period of high temperatures. Because of the varying climatic conditions of the areas, the grapes in each individual block ripened at a different time. Harvesting of the Swartland grapes started on 12 February 2002, while the last Franschhoek grapes were picked on 19 March 2002.

VITICULTURE

Each vineyard has a unique macro climate and grows in a wide variety of soils. All the vineyards are trellised according to the Perold system and are managed to be perfectly balanced in leaf cover and yield. Thanks to the different terroirs, each area produces grapes with distinctive characteristics, allowing the wine from each area to make a unique contribution in flavour and structure.

VINICULTURE

Grapes for this wine consist of 94% Cabernet Sauvignon and 6% Petit Verdot. The de-stalked grapes were cold soaked for two to three days. Approximately a quarter of the grapes was allowed spontaneous fermentation. The rest was inoculated with selected yeasts. Fermentation was at between 23 to 25 degrees Celsius. The wine was

pumped over three times a day. After fermentation the wine was left on the skins for up to 20 days.

MATURATION

Matured in 225-litre French oak barrels for 22 months – 20% new, 30% second fill and 50% third fill. After selection of the best barrels, 2 250 cartons (12 x 750ml) were bottled on La Motte on 5 July 2004, to be released as 2002 La Motte Cabernet Sauvignon.

ANALYSIS

Alcohol	14,39% vol
Residual sugar	1,8 g/l
Total acid	5,5 g/l
pH	3,85

CELLARMASTER'S IMPRESSIONS

Shows intense blackberry flavours, with clove and cinnamon spices on the nose. It is full-bodied on the palate, with plum and leathery aromas. The finish lingers, with pleasantly juicy tannins.

CONNOISSEUR'S CHOICE

Will complement any fine meal and is excellent with roasts, venison, red meats and noble, strong cheese.