

# La Motte

2002  
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

It was a relatively wet, cool summer. Rain was received until 15 January, followed by a period of high temperatures. The timing of picking was extremely important, as sugar ripeness occurred well in advance of phenolic ripeness.

## 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 grape components of the wine are 53% Cabernet Sauvignon, 33% Merlot, 9% Cabernet Franc and 5% Malbec. The wines from the different varieties were produced and matured separately, followed by blending. The de-stalked grapes were soaked cool for two to three days before inoculation with selected yeasts. After fermentation, the wine was left on the skins for a further 20 days for extra extraction and roundness. Malolactic fermentation occurred partly in the barrels.

## MATURATION

Before blending, the wine was matured in 225-litre French oak barrels - 33% new, 33% second fill and 33% third fill - for 22 months. 4 400 cartons were bottled at La Motte on 13 October 2004 for release as 2002 La Motte Millennium.

## ANALYSIS

Alcohol	14,29% vol
Residual sugar	2,1 g/l
Total acid	5,7 g/l
pH	3,67

## CELLARMASTER'S IMPRESSIONS

The wine shows intense flavours of cherry tobacco and cloves. There is also a hint of earthiness and mint on the nose. The palate is full, with chalky tannins that will soften as the wine matures.

## CONNOISSEUR'S CHOICE

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