

# La Motte

## 2003 CABERNET SAUVIGNON



### ORIGIN

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

### VINTAGE

The cold, wet winter allowed the vineyards complete dormancy and even budding. Relatively cool conditions prevailed during summer, lending distinctive varietal flavours to the berries. Favourable growing conditions caused abnormally large berries, yet the elegant wines produced showed good colour and concentration. The year was also characterised by healthy grapes and even ripening. Grapes were harvested at between 24,5 to 26 degrees Balling.

### VITICULTURE

Each vineyard 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 managed to be perfectly balanced in leaf cover and yield. Thanks to the different terroirs, each area produces grapes with specific characteristics, allowing the wine from each area to make a unique contribution in flavour and structure.

### VINICULTURE

The wine consists of 94% Cabernet Sauvignon, 3% Cabernet Franc and 3% Petit Verdot. Wines from the three varieties were produced separately and blended after maturation. The Cabernet Franc contributes to the distinctive grassy varietal flavour of the Cabernet Sauvignon, while the Petit Verdot adds colour and spiciness. The de-stalked grapes were cold-soaked

for 2 to 3 days, followed by inoculation with selected yeasts. Fermentation was at between 23 to 28 degrees Celsius. The wine was pumped over three times a day. Extended skin contact of between 20 to 30 days was allowed after fermentation.

### MATURATION

For 19 months the wine was matured in 225-litre French oak barrels - 30% new, 30% second-fill and 40% third-fill. After maturation the contents of the best barrels was blended for bottling on 7 December 2004. 4 400 cartons (12 x 750ml) were released as 2003 La Motte Cabernet Sauvignon.

### ANALYSIS

Alcohol	14,38% vol
Residual sugar	1,79 g/l
Total acid	5,54 g/l
pH	3,75

### CELLARMASTER'S IMPRESSIONS

The 2003 Cabernet Sauvignon shows the spicy nature of Cabernet Sauvignon, with cinnamon, cloves and nutmeg, combined with berry fruit and cooked beetroot. Integrated toffee wood flavours are also present. The wine is full on the palate with subtle earthy flavours. Tannins are soft and the wine may be enjoyed upon release, though further maturation will enhance its appeal.

### CONNOISSEUR'S CHOICE

This wine is a classical example of a South African Cabernet Sauvignon. It will complement any fine food, especially roasts, venison and red meats, as well as strong, noble cheese.