

La Motte

2003
MILLENNIUM



ORIGIN

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

VINTAGE

The cool, wet winter allowed the vineyards complete dormancy and ensured even budding. Relatively cool conditions prevailed during summer and lent 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 characterized by healthy grapes and even ripening. Grapes were harvested at between 24,5 to 26 degrees Balling.

VITICULTURE

The vineyards all have unique macro climates and grow in a large 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 wines from each area to make a unique contribution in flavour and structure.

VINICULTURE

Grapes from the wine consist of 53% Cabernet Sauvignon, 40% Merlot, 4% Cabernet Franc, 2% Petit Verdot and 1% Malbec. This Millennium is the first to contain all five Bordeaux varietals. Wines from the different varietals were produced and matured separately and

then blended. The de-stalked grapes were cold-soaked for two to three days, followed by 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

For 24 months, the different components were matured separately in 225-litre French oak barrels- 33% new and 66% older barrels-originating from various forests in France. The components were then blended. 4 300 cartons were bottled at La motte on 12 August 2005 for release as 2003 La Motte Millennium.

ANALYSIS

Alcohol	14,44%vol
Residual sugar	2,17 g/l
Total acid	5,41 g/l
pH	3,73

CELLARMASTER'S IMPRESSIONS

The flavours reflect the style the wines were made. The wines shows plum and cherry flavours mixed with cinnamon, clove and cardamom spices. Truffle and coffee flavours are present. On the palate there is a mineral presence. Lively tannins lend a pleasant, lingering after-taste.

CONNOISSEUR'S CHOICE

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