

La Motte

2004 CABERNET SAUVIGNON



ORIGIN

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

VINTAGE

Winter was late and very cold, while large amounts of snow were received in and around Franschhoek. Budding was even and, with good soil humidity thanks to the late winter, growing conditions during spring were favourable. Summer was relatively cool and dry, which caused grapes to be harvested two weeks later than usual. Only one heat wave, on 4 January, was an abnormal condition during an otherwise perfect season. Disease-causing conditions were largely absent and grapes were very healthy.

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 95% Cabernet Sauvignon and 5% Merlot. The wine from each varietal was made separately and blended after maturation. The small amount of Merlot contributes towards a fuller mid-palate and enhances complexity.

MATURATION

For 17 months the wine was matured in 225-litre French oak barrels – 30% new, 30% second and 40% third fill. After maturation the contents of the best barrels was blended for bottling on 25 October 2005. 6 000 cartons (12 x 750ml) were released as 2004 La Motte Cabernet Sauvignon.

ANALYSIS

Alcohol	14,65% vol
Residual sugar	2,1 g/l
Total acid	5,5 g/l
pH	3,69

CELLARMASTER'S IMPRESSIONS

The nose shows red fruit such as red berries and cherries integrated with cedar-wood, toffee and cinnamon flavours. The palate has a firm structure with prominent tannins typical of this varietal. The after-taste shows prominent mixed spices such as cloves, origanum and nuts.

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.