

La Motte

2005 CABERNET SAUVIGNON



ORIGIN

This wine was made from grapes originating from vineyards in the Swartland (48%), Stellenbosch (18%), Paarl (15%), Walker Bay (12%) and Wellington (7%) areas. The grapes from each of these areas make a unique contribution to the character of the wine.

VINTAGE

For the second consecutive year the areas from which La Motte's Cabernet Sauvignon originates experienced warmer, drier conditions than the long-term average. However, cold conditions occurred during the late winter, followed by a warm spring, causing faster budding. Budding was even. Vine growth was lush, presumably as a result of nitrogen deposits caused by thunder – regular foliage management was necessary. Harvesting started two weeks earlier than normal and the first grapes were harvested on 21 February, at Wellington. Grapes were very healthy and in a good condition and the harvest showed good colour and concentration. The last grapes were harvested on 17 March, at Stellenbosch.

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 are 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

This wine consists of 90% Cabernet Sauvignon and 10% Cabernet Franc. These

two varieties were made separately and blended after maturation. The small amount of Cabernet Franc enhances complexity. De-stalked grapes were cold-soaked for two to three 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. After fermentation, extended skin contact of between 20 and 30 days was allowed.

MATURATION

For 16 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 10 December 2006. 4 000 cartons (12 x 750 ml) were released as 2005 La Motte Cabernet Sauvignon.

ANALYSIS

Alcohol	14,74% vol
Residual sugar	3,2 g/l
Total acid	5,8 g/l
pH	3,61

CELLARMASTER'S IMPRESSIONS

This Wine is a very distinctive Cabernet Sauvignon, with prominent berry, complemented by cedar-wood and toffee flavours. There is also a hint of rosemary spices. The palate is firm in structure, with powdery tannins that lend a pleasantly dry after-taste.

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.