

# La Motte

2005  
SAUVIGNON BLANC  
(ORGANICALLY GROWN)



## ORIGIN

This is a 100% Sauvignon Blanc wine, made from the second production of grapes and one vineyard in the Walker Bay area close to the town Bot River. The slope faces south-west and its situated approximately ten kilometers from the Indian Ocean.

## VINTAGE

Harvesting was preceded by a cold, late winter and a dry summer. For the second year in a row the rainfall was lower than the long-term average. The ripening period was hot, but being an early varietal, this Sauvignon blanc missed the worst of it. The season was also particularly early, with picking starting on 27 January, two weeks earlier than the previous year.

## VITICULTURE

Plant material is from the clone SB11 and was grafted on Richter 99 rootstock. The block was planted in 2001, with a plant width of 2.7 x 1,2 meters. The vineyard is trellised and irrigated. The farm as well as this block are organically managed and with the soil being of medium potential, the vines were not yet fully trellised and mature at harvest-time. Production was, therefore, still low at only 3, 6 tons per hectare. Bunches received a lot of direct sunshine.

## VINICULTURE

Grapes were picked at 23 degrees Balling and transported to the La Motte cellar. After de-stalking, the grapes were cold-soaked for sixteen hours. Fermentation of 30 days in stainless steel tanks was at

11 degrees Celsius. The wine was left on the lees for five months, before bottling at La Motte in July 2005. Only 5 000 litres were bottled.

## ANALYSIS

Alcohol	13,5% vol
Residual sugar	1,8 g/l
Total acid	6,69 g/l
pH	3,35

## CELLARMASTER'S IMPRESSIONS

The wine has intense tropical flavours of passion fruit and melon. There are also scents of "fynbos", the natural vegetation on the farm. On the palate there are lime and gooseberry flavours, with a fresh, mineral finish.

## CONNOISSEUR'S CHOICE

A refreshing aperitif and perfect with salads, sea-foods, sea-food pasta and spicy foods such as Chinese and Thai dishes.



"Op die Brak Stellenbosch" - JH Pierneef (1886 - 1957)

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