

La Motte

2006 CABERNET SAUVIGNON



ORIGIN

This wine was produced from grapes originating from various regions – Walker Bay (25%), Paarl (20%), Darling (20%), Stellenbosch (20%) and Wellington (15%). Each of the components makes a unique contribution towards the character of the wine.

VINTAGE

The period that preceded the 2006 vintage was reasonably normal according to long-term standards. The winter was wet and cold enough to ensure dormancy, but an untimely hot period in August probably caused uneven budding in some varieties. Cabernet Sauvignon was not severely affected. Windy conditions prevailed during December and water consumption was high. The stress resulted in smaller berries – a positive aspect. Harvesting started at the normal time – the first Cabernet Sauvignon was harvested in the Agter-Paarl area on 24 February and the last at Stellenbosch on 4 April.

VITICULTURE

Each vineyard has its own macro climate and vineyards grow in a large variety of soil types. All the vineyards are trellised according to the Perold system and managed to maintain a perfect balance between leaf coverage and yield. Thanks to the different terroirs, each region produces its own distinctive grapes, so the grapes from each area make a unique contribution towards flavour and structure.

VINICULTURE

The wine consists of 95% Cabernet Sauvignon and 5% Merlot. Wines from these two varieties were made separately and were blended after maturation. The

Merlot enhances complexity. The destalked grapes were cool-soaked for two to three days and then inoculated with selected yeasts. Fermentation was at between 23 to 28 degrees Celsius. The wine was pumped over three times a day. After fermentation, skin contact of between 20 and 30 days was allowed.

MATURATION

For sixteen months the wine was aged in 225-litre French oak barrels – 50% new, 25% second-fill and 25% third-fill. After aging, wine from the best barrels was blended and on 9 December 2007 a total of 5 000 cartons (12 x 750ml) were released as 2006 La Motte Cabernet Sauvignon.

ANALYSIS

Alcohol	14,11% vol
Residual sugar	2,5 g/l
Total acid	5,2 g/l
pH	3,74

CELLARMASTER'S IMPRESSIONS

The intense nose shows cinnamon spice, violets, truffle and dark chocolate. It further reminds of ripe cherries and savoury caper berries. The palate is more impressive than what the colour promises. Flavours present on the nose are also experienced in the masculine entry, but melt away into a velvety, gentle finish on the back palate.

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.