

La Motte

2007 SAUVIGNON BLANC



ORIGIN

This wine is made from grapes coming from different areas of the Cape winelands – Franschhoek (40%), Darling (25%), Walker Bay (15%), Olifantsrivier (10%) and Stellenbosch (10%).

VINTAGE

The build-up to the 2007 vintage was almost perfect for winemaking purposes, with a cold winter, a cool spring, welcome rains in early summer and a dry January. There were few problems with foliage management and other necessary practices. Only towards the end of January was there a long period of very hot weather in the Boland. This robbed early varieties like Sauvignon Blanc of valuable ripening time and obliged the winemakers to pick early. In spite of this, flavour and analysis were good, with high acid and higher sugars. The grapes were also exceptionally healthy.

VITICULTURE

Each vineyard has its own particular micro-climate – chosen because it best suits the different clones. All the vineyards are trellised and carefully managed to ensure that there is a perfect balance between foliage growth and yield. The different terroirs ensure that unique grapes come from each area – thus each area makes a unique contribution with regard to the wine's character. The grapes from Walker Bay were organically grown.

VINICULTURE

The grapes were harvested at between 19 and 23 degrees Balling to capture the

natural acid as well as to ensure a fuller, riper flavour. The healthy grapes allowed greater skin contact, adding to the flavour. The process was reductive, with cold fermentation at 10 to 13 degrees Celsius. After fermentation, the wine spent three months on the lees to gain further complexity. The first of 23 000, 12 bottle cases was bottled on 27 April and released as 2007 La Motte Sauvignon Blanc.

ANALYSIS

Alcohol	13,94% vol
Residual sugar	1,6 g/l
Total acid	6,2 g/l
pH	3,35

CELLARMASTER'S IMPRESSIONS

The wine has a particularly clear colour in comparison to other years, with just a hint of light straw. On the nose, apple is the most prominent fruit, followed by gooseberries and a green pepper fragrance. The pallet is very dry but well rounded, with a lingering, fresh after taste.

CONNOISSEUR'S CHOICE

A refreshing aperitif and perfect with salads, seafoods, seafood pasta and spicy foods such as Chinese and Thai dishes.