

# La Motte

## 2008 CABERNET SAUVIGNON



### ORIGIN

This wine is made from grapes originating from Stellenbosch (28%), Paarl (25%), Elgin (18%), Durbanville (16%), Walker Bay (7%) and Wellington (6%). Grapes from each of these regions make a unique contribution towards the flavour components. The Cabernet Sauvignon component is complemented by 14% Cabernet Franc that has been blended into the wine.

### VINTAGE

Predictions by farmers of early fruits, such as peaches, proved to be correct – the season was at least two weeks later than normal. Weather preceding ripening was cool and created the right conditions for an exceptional year, described by some as “European”. Sugar levels raised slowly – a very positive aspect. Timing, however, was complicated by untimely rains and harvesting required painstaking planning. In general, ripening was at lower sugar levels, resulting in elegant wines with lower alcohol levels.

### 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

Before and after de-stalking, the grapes were hand-sorted. In the tank the grapes

were cool-soaked for two to three days before 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

The wine was matured in 225-litre French oak barrels – 50% new, 25% second fill and 25% third fill. After maturation, the content of the best barrels was blended and then bottled on 5 November 2009. 8 000 cartons (6 x 750ml) were released as 2008 La Motte Cabernet Sauvignon.

### ANALYSIS

Alcohol	13,92% vol
Residual sugar	4,2 g/l
Total acid	5,5 g/l
pH	3,57

### CELLARMASTER'S IMPRESSIONS

The blackberry fruit, leafy and mint aromas, together with nutmeg and cinnamon spice, reflect the varietal intensity of this wine, which contains 14% Cabernet Franc in the blend. The palate has a juicy entry with chalky tannins and the ample body develops into a dry lingering finish with a touch of vanilla.

### 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.