



La Motte

2008 SAUVIGNON BLANC



ORIGIN

This wine was produced from grapes originating from vineyards in various regions in the Cape winelands – Franschhoek (25%), Walker Bay (20%), Nieuwoudtville (20%), Darling and West Coast (20%), Durbanville (5%), Stellenbosch (5%) and Elim (5%).

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 good 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. Where early rot was absent, good results were achieved.

VITICULTURE

Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellised 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 to the character of this wine. The Walker Bay grape component is produced organically.

VINICULTURE

Grapes were harvested at between 19 and 23 degrees Balling in order to capture natural acidity and create fuller, riper flavours. Wine-making was

complicated by a high percentage of oxidation enzymes in the grapes. The process was reductive, with cold fermentation at 10 to 13 degrees Celsius. After fermentation, the wine was left on the lees for three months to enhance complexity. The first of 26 000 cartons (12 x 750ml) were bottled on 16 June 2008 and released as 2008 La Motte Sauvignon Blanc.

ANALYSIS

Alcohol	13,4% vol
Residual sugar	2,0 g/l
Total acid	5,6 g/l
pH	3,36

CELLARMASTER'S IMPRESSIONS

The wine has an attractive straw colour with a green tint. The young wine shows typical tropical litchi, pineapple and apple flavours, supported by khaki-bush and wild-grass flavours. The palate is exceptionally full for an aperitif-style wine and bears witness to a good season with ripe varietal grape flavours. The lingering after-taste is refreshing.

CONNOISSEUR'S CHOICE

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