

# La Motte

2008  
SAUVIGNON BLANC  
(ORGANICALLY GROWN)



## ORIGIN

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

## VINTAGE

Predictions by farmers producing early fruit varieties such as peaches were confirmed. The season started at least two weeks later than normal. The period preceding ripening was cool and created the right conditions for an exceptional year, described by some as European. Sugar levels climbed slowly – a very positive condition. However, rains made timing somewhat challenging and harvesting required strong nerves and thorough experience. Harvesting ran smoothly, though, and the cellar was provided with good, healthy grapes.

## VITICULTURE

Plant material used is from the clone SB11 and was grafted on rootstock Richter 99. The block was planted in 2001, with a plant width of 2,7 x 1,2 metres, and is trellised and irrigated. The vineyard is organically managed and, with medium-potential soils, strong winds and the elimination of fertilizers, conditions for the vines are very challenging. The result, though, is fruit with a good concentration of flavours.

## VINICULTURE

The grapes were picked at between 22 to 24 degrees Balling and transported to the La Motte cellar in a refrigerated truck. Bunches were destalked and then 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 took place on 14 August 2008. Only 6 000 cases (6 x 750ml) were bottled.

## ANALYSIS

Alcohol	13,3% vol
Residual sugar	3,46 g/l
Total acid	6,33 g/l
pH	3,28

## CELLARMASTER'S IMPRESSIONS

The wine has a pale straw colour with a light green tint. It shows a rich complexity of tropical fruit flavours such as passion fruit, melon, apples and litchi. There are also flavour hints of "fynbos", the natural vegetation on the farm. The palate shows lime and gooseberry, backed by a firm structure with refreshing acidity. The finish is persistent, with a mineral presence.

## CONNOISSEUR'S CHOICE

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



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