



La Motte

a culture of excellence

2009

CABERNET SAUVIGNON

ORIGIN

Grapes for this wine originate mostly from Bot River in the Walker Bay region, supplemented by grapes from Wellington (20%) and Durbanville (10%).

VINTAGE

A number of conditions caused lower yields – a long winter that affected flowering, very little rain during December and January, which resulted in smaller bunches, a short heatwave early in December, causing damage to some unprotected bunches, and windy conditions that could have robbed vines from moisture.



Temperatures lower than average delayed harvest-time by as much as two weeks. On the positive side, low temperatures and mild weather conditions allowed for good flavour protection and slow ripening – ripening was at lower sugar levels, contributing towards the production of elegant, accessible wines.

VITICULTURE

All vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. The Walker Bay vineyards grow in weathered shale in a windy area, while the vineyards in the Wellington

region grow in a mixture of weathered granite and shale. In order to enhance complexity, different clones are used.



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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 and 28 °C. The wine was pumped over three times a day. After fermentation, extended skin contact of between 20 and 30 days was allowed.

MATURATION

For 14 months the wine was matured in 225-litre French oak barrels – 50% new, 25% second-fill and 25% third-fill. After maturation, the Cabernet Sauvignon was blended with 8% Cabernet Franc and 3% Merlot, to

enhance complexity and balance. On 4 November 2010 the wine was bottled. 10 000 cartons (6 x 750 ml) were released as 2009 La Motte Cabernet Sauvignon.

ANALYSIS

Alcohol	13,74% vol
Total acid	5,8 g/l
Residual sugar	1,8 g/l
pH	3,64

CELLARMASTER'S IMPRESSIONS

The wine reflects varietal aromas on the nose, with wild berries, tomato leaf, cedar, cinnamon spice, dark

chocolate and truffle prominent. The heavy-bodied palate has a firm structure, but a fine tannin texture and a pleasant dry after-taste. Can be best enjoyed from 2012 until 2022.

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.

This information is also available in Afrikaans.