

La Motte

2009 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

The season was preceded by a thoroughly cold and wet winter – a positive factor. The cold, wet conditions prevailed during the course of September, however, and caused early varieties such as Sauvignon Blanc to bud unevenly and develop smaller bunches. Rains during budding also caused weaker bunch density and the resultant lighter bunches. This, combined with the fact that no significant rainfall was received during summer, reduced the yield volume of Sauvignon Blanc by up to 30%. The average temperatures during November and February were also lower than the long-term average and caused harvesting to start ten days later than normal – favourable for optimal ripeness and flavour development. Grapes were very healthy. To many winemakers it was the best-quality season in ten years.

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

The grapes were harvested at between 19 and 23 degrees Balling in order to capture natural acid and obtain fuller, riper flavours. The wine-making 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 52 000 cartons (6 x 750ml) were bottled on 17 June 2009 and the wine was released as 2009 La Motte Sauvignon Blanc.

ANALYSIS

Alcohol	12,94% vol
Residual sugar	2,8 g/l
Total acid	6,4 g/l
pH	3,16

CELLARMASTER'S IMPRESSIONS

The wine has an attractive straw colour with a green tint. The young wine shows typical green apple and green bean flavours, supported by wild-grass flavours. There are also underlying tropical sweet melon flavours. The high natural acid caused by the nature of the season, has given the wine a fresh, lively style with a slight flinty character. On the palate there is a lingering, refreshing after-taste.

CONNOISSEUR'S CHOICE

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