

# La Motte

2009  
SAUVIGNON BLANC  
(ORGANICALLY GROWN)



## ORIGIN

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

## VINTAGE

The season was preceded by a cold and wet winter, which is a positive factor. However, these conditions continued during September, causing early varieties such as Sauvignon Blanc to bud unevenly, resulting in smaller bunches. Rain during budding also caused weaker berry density and the resultant lighter bunches. These factors and the fact that only very limited rain was received during summer, caused a reduction of up to 30% in the harvest volume of Sauvignon Blanc. The average minimum and maximum temperatures from November until February were lower than the long-term average. This delayed harvesting by up to ten days beneficial to optimal ripening and flavour development. Grapes were extremely healthy and for many wine-makers this was the best quality season in ten years.

## VITICULTURE

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

## 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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