

La Motte

2010 SAUVIGNON BLANC



ORIGIN

This wine was made from grapes originating from vineyards growing in different regions in the Cape winelands – Elgin (34%), Franschhoek (20%), Walker Bay (20%), Nieuwoudtville (9%), Darling and West Coast (8%), Durbanville (5%) and Elim (4%).

VINTAGE

Veterans in the wine industry described 2010 as one of the most difficult in their career. Winter conditions were not ideal for good budding. Cold and rain hampered budding further and, together with wind, bunch denseness was also impeded. Wind caused physical damage, late rains caused fungus diseases, late dry conditions reduced the already light yield even further and a heat wave in March had a slightly negative effect on flavours. La Motte's Sauvignon Blanc yield was the lightest ever. Tropical flavours were prominent, except in the West Coast area that produced distinctively more pyrazine flavours. It's not a full wine, but it has a good analysis.

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 different terroirs, each region produces its own distinctive grapes, so grapes from each area make a unique contribution to the character of this wine. The grapes originating from Franschhoek and Walker Bay are organically grown

VINICULTURE

Grapes were harvested at between 19 and 23 degrees Balling to capture natural acids and produce fuller, riper flavours. 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 56 000 cartons (6 x 750ml) were bottled on 31 May 2010 and were released as 2010 La Motte Sauvignon Blanc.

ANALYSIS

Alcohol	13,67% vol
Residual sugar	2,6 g/l
Total acid	6,1 g/l
pH	3,41

CELLARMASTER'S IMPRESSIONS

Varietal flavours are dominant, with cut grass, green apple and melon aromas supported by white-flower flavours. The palate is limy and minerally, extremely well-balanced. A silky, deliciously refreshing wine.

CONNOISSEUR'S CHOICE

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