

# La Motte

2010  
SAUVIGNON BLANC  
(ORGANICALLY GROWN)



## ORIGIN

This is a 100% Sauvignon Blanc wine, made from the eighth 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 Atlantic Ocean.

## 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 density 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.

## 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

Grapes were picked at between 22 to 24 degrees Balling and transported to the La Motte cellar in a refrigerated truck. After de-stalking, the grapes were cold-soaked for sixteen hours. Fermentation of twenty five days in stainless steel tanks was at 15 degrees Celsius. The wine was left on the

lees for five months before bottling at La Motte on 10 August 2010. Only 5 200 (6 x 750ml) cases were bottled.

## ANALYSIS

Alcohol	13,34% vol
Residual sugar	2,4 g/l
Total acid	6,8 g/l
pH	3,31

## CELLARMASTER'S IMPRESSIONS

Green apple aromas are dominant, followed by cut grass, melon and dried sage. The palate is more tropical, showing fruit salad flavours, with hints of sweet-corn, while the finish is flinty and fresh. The acid is firmer than in previous years.

## 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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