

La Motte

2011 CABERNET SAUVIGNON



ORIGIN

Grapes for the wine originate from vineyards in the Walker Bay, Agter-Paarl and Wellington areas.

VINTAGE

Budding started early as a result of a hot August, while spring and the flowering period were once again cold and not ideal. Summer was dry, with a heatwave early in January. A generally dry and hot harvesting season further forced earlier picking. As far as quality goes it was an average season.

VITICULTURE

Vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Different clones and different areas of origin contribute to greater complexity. The grapes from the Walker Bay area are organically grown.

VINICULTURE

Grapes were picked in crates and cooled overnight. After cooling, bunches were hand-sorted before and after destemming and inoculated with selected yeasts. Fermentation was at between 23 en 28 °C. The wine was pumped over three times a day. After fermentation, extended skin contact of between 20 and 30 days was allowed.

For 14 months the wine was matured in 225-litre French oak barrels – 50% new, 25% second-fill and 25% third-fill barrels. After maturation, the Cabernet Sauvignon was blended with 3% Petit Verdot for complexity and balance. The wine was bottled in November 2012 and 10 000 cartons (6 x 750 ml) were released as 2011 La Motte Cabernet Sauvignon.

ANALYSIS

Alcohol	13,67% Vol
Total acid	5,7 g/l
Residual sugar	3,0 g/l
pH	3,48

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 pleasantly dry after-taste. For enjoyment from 2014 until 2024.

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.