

La Motte

2011 SAUVIGNON BLANC



ORIGIN

This wine was made from grapes originating from vineyards growing in different regions in the Cape winelands – Franschhoek (30%), Elgin (15%), Walker Bay (10%), Nieuwoudtville (10%), Darling and West Coast (10%), Durbanville (10%), Stellenbosch (10%) and Elim (5%).

VINTAGE

Budding started early as a result of a warm August, while spring and flowering time turned cold again, causing unfavourable conditions. Summer was dry, with a heat wave in early January, while generally dry and hot conditions caused harvest-time to be even earlier. White wine flavours are not intense, but there is a balance in the analyses and taste.

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 70 000 cartons (6 x 750ml) were bottled on 9 June 2011 and released as 2011 La Motte Sauvignon Blanc.

ANALYSIS

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|----------------|------------|
| Alcohol | 13,25% vol |
| Residual sugar | 2,5 g/l |
| Total acid | 6,4 g/l |
| pH | 3,36 |

CELLARMASTER'S IMPRESSIONS

Although, in general, it was a difficult year for white wines, this wine shows a distinct intensity of gooseberry, green apple, lime and pineapple to reveal its varietal characteristics. A firm natural acid keeps the palate in balance with the 2,5 g residual sugar and ensures a lively freshness which is so essential for a dry aperitif- style wine.

CONNOISSEUR'S CHOICE

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