



La Motte

2012 CABERNET SAUVIGNON



ORIGIN

Grapes for the wine originate from vineyards at Stellenbosch (30%), Paarl (25%), Durbanville (15%), Walker Bay (15%) and Franschhoek (15%).

VINTAGE

A number of factors resulted in a lower than average yield in most of the areas from which the grapes originate. Although it was reasonably cool during the growing season, some areas experienced drought conditions. Areas that did not have irrigation water available during the late season, experienced further losses later. The season will be remembered especially because of the heat waves in late January – during three consecutive days the temperature rose above 40 degrees Celsius in the Boland, followed, a few days later, by two more days of above 40 degrees.

VITICULTURE

All the vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Different clones and different areas of origin are represented in order to enhance complexity.

VINICULTURE

Grapes were picked in crates and cooled overnight. After cooling, the grapes were sorted by hand before and after de-stalking. Thereafter they were 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.

The wine was matured in 225-litre French oak barrels for 14 months – 50% new, 25% second-fill and 25% third-fill barrels. After maturation, the Cabernet Sauvignon was blended with 15% Merlot in order to enhance balance and complexity. The wine was bottled in November 2013. 8 500 cartons (6 x 750 ml) were released as 2012 La Motte Cabernet Sauvignon.

ANALYSIS

Alcohol	13,84% vol
Total acid	5,7 g/l
Residual sugar	2,7 g/l
pH	3,57

CELLARMASTER'S IMPRESSIONS

Ruby red colour, with fine clinical fruit of wild berries and a hint of tomato leaf and cinnamon spice. A supple consistency with juicy berry fruit and an earthiness in the finish.