

# La Motte

2012  
SAUVIGNON BLANC  
(ORGANICALLY GROWN)



## ORIGIN

This is a 100% Sauvignon Blanc wine, made from the ninth production of grapes from one vineyard in the Walker Bay area close to the town of Bot River. The slope faces south-west and lies about ten kilometres from the Atlantic Ocean.

## VINTAGE

A number of factors in the early season resulted in a naturally low yield. The weather was mild and cold during the growing season, but very dry. Irrigation was very limited due to a second dry season and the vines had to adapt to this condition. A heat wave late in January necessitated early and fast picking and the vineyard was harvested between 13 January and 8 February.

## 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 22 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 days in stainless steel tanks was at 12 degrees Celsius. The wine was left on the lees for five months before bottling at La Motte

at the end of July 2012. Only 6 000 cases (6 x 750 ml) were bottled.

## ANALYSIS

Alcohol	12,46% vol
Residual sugar	2,7 g/l
Total acid	6,5 g/l
pH	3,33

## CELLARMASTER'S IMPRESSIONS

Due to a second dry season, the grapes were picked early, resulting in a low alcohol content. Although not in a full-ripe style, the wine is fruity, with gooseberry, passion fruit and ripe apple showing intensely and with hints of dry wild grass in the background. The palate has a juicy round entry with a fresh mineral presence on the finish.

## 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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