



La Motte

2015 CABERNET SAUVIGNON



ORIGIN

Grapes for this wine originate from vineyards at Stellenbosch (67%), Franschhoek (28%) and Bot River (5%).

VINTAGE

The preceding winter was wet and cold enough to ensure good and even budding. A hot August caused fast budding and an earlier season. The rest of the season was dry, windy and disease-free, with no heat-waves – very positive factors. Due to climatic conditions, the harvest, that was large, lost moisture, enhancing concentration and eventually ensuring excellent quality. The yield of Cabernet Sauvignon was slightly lower due to windy conditions during budding. Analyses and flavours were promising.

VITICULTURE

The Stellenbosch vineyards consist of bush-vines from the Helderberg and Bottelary areas, while the Franschhoek and Bot River vineyards are trellised. Different clones and different origins are represented, to enhance complexity.

VINICULTURE

The grapes were harvested in crates and cooled overnight. After cooling they were hand-sorted before and after de-stemming. Thereafter they were inoculated with selected yeasts. Fermentation was at between 23 and 28 degrees Celsius. The wine was pumped over three times per day. After fermentation, extended lees contact of between 20 and 30 days was allowed. The wine was matured in 225-litre French oak barrels – 33% new, 33%

second-fill and 34% third-fill – for 14 months. Thereafter the different Cabernet Sauvignon lots were blended and the wine was matured in the barrels for another four months. Bottling was in November 2016 and 10 000 cartons (6 x 750 ml) were released as 2015 La Motte Cabernet Sauvignon.

ANALYSIS

Alcohol	14,33% vol
Residual sugar	2,4 g/l
Total acid	6,0 g/l
pH	3,55

CELLARMASTER'S IMPRESSIONS

Dark red and bright in colour. Intense and rich aromas of fruit cake, dark chocolate and cherry tobacco. Juicy and generous on palate, with chalk.

CONNOISSEUR'S CHOICE

Thanks to its prominent minerality, firm tannins and flavourful intensity, this wine is a natural partner to beef, while it goes well with almost any other meat – slow-roast lamb, pork, venison, marinated rib-eye steak, rare beef, braised short ribs and even mushroom stroganoff. It also partners well with veggie treats such as simple vegetable tarts.