



# La Motte

## 2015 SAUVIGNON BLANC



### ORIGIN

This wine was made from grapes originating from vineyards growing in different regions in the Cape Winelands – Franschhoek (30%), Stellenbosch (20%), Elgin (15%), Walker Bay (15%), Villiersdorp (17%) and Durbanville (3%).

### 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. Analyses and flavours are promising.

### VITICULTURE

Each vineyard grows in its own macroclimate and different clone are represented. All the vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Thanks to the different terroirs, each region produces its own distinctive grapes, so grapes from each area make a unique contribution to the character of this wine.

### VINICULTURE

Grapes were harvested at between 17 and 23 Balling, to capture natural acids and produce fuller, riper flavours. The process was reductive, with cold fermentation (14 °C). After fermentation, the wine was left on the lees for three months to enhance complexity. For further complexity, the wine was blended with 10% Semillon. The first

batch of 115 000 cartons (6 x 750 ml) was bottled on 4 May 2015 for release as 2015 La Motte Sauvignon Blanc.

### ANALYSIS

Alcohol	13,06% vol
Total acid	6,4 g/l
Residual sugar	2,4 g/l
pH	3,29

### CELLARMASTER'S IMPRESSIONS

It was a very good vintage and the influence of diverse origins ensured a rich and complex wine. Gooseberry is dominant on the nose, supported by green apple and a hint of lime. The palate has more body than in the case of an average vintage and shows ripe tropical fruit with a refreshing finish.