

La Motte

2020
CABERNET
SAUVIGNON



ORIGIN

Grapes for the wine originate from Helderberg, Stellenbosch.

VINTAGE

Positive post-harvest conditions helped plants accumulate sufficient reserves. Rainfall was lower than average, but winter cold units were adequate and ensured even budding. Moderate summer temperatures with the absence of heat waves encouraged exceptional flavour development. The harvest was eventually much bigger than in 2019, resulting in lower acidity levels.

VITICULTURE

All vineyards are trellised and established in the first prominent hills, about 7 km from the False Bay coastline. Soil is a combination of weathered granite and shale with some spots of coffee stone gravel. The soil is well-drained while maintaining good water holding capacity. Sustainable farming practices include vineyard management to ensure proper aeration and sufficient light. Destalking and sorting are done in the vineyard.

VINICULTURE

Grapes are harvested at optimal ripeness, destalked and then fermented in stainless steel tanks with pump-overs twice a day. Pressing and barreling happened three weeks later. The wine was matured for 24 months in 300-litre French oak barrels – 50% new and 50% second fill. The various Cabernet Sauvignon batches were blended and filtered before being bottled in Augustus 2022. 8000 cases (6 x 750ml) of the 2020 La Motte Cabernet Sauvignon were released.

ANALYSIS

Alcohol	14,06% vol
Residual sugar	2,8 g/l
Total acid	5,7 g/l
pH	3,56

CELLARMASTER'S IMPRESSIONS

Stellenbosch's Helderberg area is renowned for producing some of the best Cabernet Sauvignons in South Africa. La Motte's 2020 vintage is an intricate wine combining intense berry and plum fruit with clove spice and mint herbs. Expect typical Cabernet Sauvignon characteristics of prominent cigar box and oak-derived toffee in the background. Ample tannins and a full palate with an opulent consistency and persistent finish, indicate exceptional maturation potential.

CONNOISSEUR'S CHOICE

Thanks to its prominent minerality, firm tannins and flavourful intensity, this wine is a classic partner to lamb and beef. Also a natural choice with most other types of red meat, it works well with pork, venison, marinated steaks, rare beef and wintery stews such as a stroganoff. It enjoys the earthiness of root vegetables like beetroot, the herby fragrance of rosemary and thyme, the sweet smokiness of charred onions and of course, the umami of mushrooms.