

# La Motte

2020 MILLENNIUM<sup>TM</sup>



## **ORIGIN**

Grapes for the wine originate from vineyards in Stellenbosch, Malmesbury, Franschhoek and Bot River.

## **VINTAGE**

Although the growing season saw less rain than average, the winter was cold and conditions in the vineyards were positive and ensured even bunch development. Mild summer temperatures without heat ensured exceptional flavour waves development. Yields were higher than in 2019, resulting in acidity being slightly lower than the previous vintage.

## VITICULTURE

A variety of soil types and clones are represented, but each vineyard grows in its own macro climate. All the vineyards are trellised according to the Perold system and are managed to maintain the perfect balance between leaf coverage and yield. Thanks to the variety in terroir, each area produces distinctive grapes to contribute unique flavour and structure.

## **VINICULTURE**

steel tanks. Fermentation took place during pump overs and at between 25°C and 30°C.

## **MATURATION**

The various components matured were separately for 12 months in old 300-litre French oak barrels, followed by blending and filtration. The wine was bottled in September 2021 and 20 000 cartons (6 x 750 ml) La Motte Millennium were released in December 2022.

## **ANALYSIS**

Alcohol	13,86% vol
Residual sugar	2,9 g/l
Total acid	5,8 g/l
рН	3.38

## **CELLARMASTER'S IMPRESSIONS**

The classic blend of Merlot and Cabernet Franc is prominent in some of the world's most iconic wines and in the 2020 La Motte Millennium they offer aromatic dark berries and plum with nuances of fruit cake and toffee providing subtle sweetness. The Malbec and Petit Verdot contribute intensity in colour, hints of spice as well as complexity and depth to the blend. Barrel-derived spice and charred oak flavours are well integrated for a mediumbodied wine with soft, but lively tannins and a lingering berry aftertaste.

## **CONNOISSEUR'S CHOICE**

A South African interpretation of the famous The blend consists of Merlot (50%), Cabernet Bordeaux-style red blend, the La Motte Millennium Franc (35%), Malbec (12%) and Petit Verdot responds very well to red meat and roasts. Its (3%). In the vineyards a combination of hand and accommodating structure also allows for mild machine harvesting are used. Grapes were curries and hard cheese. It is exceptional with sorted in the cellar and transferred to stainless creamy sauces and the earthiness of mushroom.