

ANNO 1695



# La Motte

*a culture of excellence*

## 2023 SAUVIGNON BLANC



### ORIGIN

The wine was made from grapes originating from vineyards in several areas of the Cape Winelands. 50% of the grapes are from Stellenbosch, 25% from Franschhoek and 25% from the Cape South Coast.

### VITICULTURE

A variety of soil types and clones are represented, but each vineyard grows in its own macro climate. All the vineyards are trellised and managed to maintain the perfect balance between leaf coverage and yield. Thanks to the variety in terroir, each area's distinctive grapes make a unique contribution to the character of this wine.

### VINTAGE

Growing conditions were predominantly problem-free with an ideal cold and wet winter leading up to the 2023 harvest. Despite wintery weather persisting, budding went well and the cooler early summer resulted in exceptional flavour development. Sudden heatwaves during harvest caused lower acids and higher pH levels compared to the previous vintage.

### VINICULTURE

Grapes were harvested at between 17° and 23° Balling to capture natural acidity and produce fuller, riper flavours. The process was reductive, with cold fermentation at 14 °C. After fermentation, the wine was left on the lees to enhance complexity. For further complexity, the wine was blended with 5% Semillon. The first batch of 100 000 cartons (6 x 750 ml) of 2023 La Motte Sauvignon Blanc was bottled in May 2023.

### ANALYSES

Alcohol	12,67% Vol
Residual sugar	1,6 g/l
Total acid	6,6 g/l
pH	3,34

### CELLARMASTER'S IMPRESSIONS

In the glass, the wine is a delicate straw colour with a slight green tinge. Intense gooseberry and lime aromas on the nose find harmony in nuances of dried grass. The mouthfeel is supple but vibrant with plenty of fresh lemon and winter melon flavours that linger on the palate. While the acidity is lower than previous vintages, the wine's refreshing character and low residual sugar ensure it to be beautifully balanced.

### CONNOISSEUR'S CHOICE

With its natural acidity and a fine texture, this wine is refreshing as a glass on its own, but with ample body to be a delightful partner to food. Try it with seafood – from freshly grilled fish to more luxurious crayfish, salads – fresh or with grilled Mediterranean vegetables, those often-challenging and spicy Asian flavours and of course, its natural partner, Goat's cheese.