

# La Motte

## 2020 SAUVIGNON BLANC



### ORIGIN

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

### VITICULTURE

Each vineyard grows in its own macro climate and different clones 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.

### VINTAGE 2020

Post-harvest conditions in 2019 were beneficial to the vineyards and good reserves were built in the plants. Rain was less than average, but there was enough cold and water for good and equal budding. Summer was moderate with the absence of heat peaks beneficial to flavour development. In the end, it was a bigger crop than 2019 while acids were slightly lower due to increased production. Grapes from the Cape South Coast were lower due to heavy rainfall in January with consequent disease pressure.

### VINICULTURE

Grapes were harvested at between 17 and 23 degrees 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 and blended with 8% Semillon to enhance complexity.

The first of 100 000 x 6 cartons (6x750ml) was bottled on June 8, 2020 and released as La Motte 2020 Sauvignon Blanc.

### ANALYSIS

Alcohol	13.06% vol
Residual sugar	1.97 g/L
Total acid	6.26 g/L
pH	3.40

### CELLARMASTER'S IMPRESSIONS

Light straw in colour with hint of green. Lots of fresh winter melon and gooseberry with distinctive lime aromas very typical to La Motte Sauvignon Blanc. Silky and soft on the pallet with a fruity green apple aftertaste. Lower acidity than the average year but well in balance with a lower residual sugar.

### CONNOISSEUR'S CHOICE

With its natural acidity and acute texture, this wine pairs beautifully with sea-foods, sea-food pasta and spicy foods such as Chinese and Thai dishes. Also goes extremely well with dishes containing acute seasonings, and salty eats such as pre-dinner canapés. A natural partner to goat's cheese. On its own, a refreshing aperitif wine.