

La Motte

2019 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 2019

The 2018 winter was more favourable than that of the previous three years. Budding was good, but wet, windy conditions during flowering were detrimental to bunch formation. Summer was relatively cool and harvesting was at the normal time; perhaps a little later. Analyses were promising, with high acids and low pH. Bunch development was very uneven, though, and impeded harvesting timing. The harvest was one of the smallest since 2005.

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 for three months to enhance complexity. For further

complexity, the wine was blended with 8% Semillon. The first batch of 100 000 cartons (6 x 750 ml) was bottled on 1 April 2019 for release as 2019 La Motte Sauvignon Blanc.

ANALYSIS

Alcohol	12,5% vol
Residual sugar	1,9 g/l
Total acid	6,6 g/l
pH	3,47

CELLARMASTER'S IMPRESSIONS

Light straw in colour. Lots of gooseberry on the nose, together with lemon and tropical notes. Very polished and silky on the palate. Higher acidity than in other years, but well balanced by the almost medium-bodied weight. The finish is juicy, light and lingering with a fresh finish.

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.