

La Motte Sauvignon Blanc 2004

A fine balance between tropical flavours such as litchi and pineapple and the green aromas of green pepper s and lemon grass. Velvety soft, though refreshing, with lingering gooseberry aftertaste.

A refreshing aperitif and perfect with salads, sea foods sea food pasta and spicy foods like Chinese and Thai dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.5 g/l pH : 3.26 ta : 6.7 g/l

type : White **style** : Dry

pack : Bottle

2004 Mundus Vini - Silver

in the vineyard : Location of La Motte

33 53 latitude, Franschhoek Valley, South Africa

Viticulture

Macro climate

More moderate than other Cape wine producing areas.

Meso climate

Average rainfall: 1000 mm p.a.

Vineyards cooled by early morning mists as well as cooling breezes during summer.

Altitude: 200m.

Vineyard blocks

11 (4,6ha), 16(6,7ha) and 21 (4,5ha).

Soil types: (on 16) sandy loam and (on 11 and 21) Hutton type.

Rootstock: Richter 99.

Clone types: (on 11) unknown, (on 16) 215 and (on 21) 215/159.

Vines planted: (on 11) 1983, (on 16) 1994 and (on 21) 1991.

Direction planted: north-south.

Density: (on 11) 3704 and (on 16 and 21) 4630 vines per ha.

Space between rows: 2.7m.

Space between vines: (on 11) 1m and (on 16 and 21) 0.8m.

All vines trellised: Perold.

Height of trellis poles: 2.4 m(normally 2.1m).

Irrigation: (on 11) Micro Dans, (on 16 and 21) drip.

Canopy management

More leaves absorb sunshine for the formation of aromas and the grapes are protected from the sun.

about the harvest: Winter was late and very cold, with large snowfalls in and around Franschhoek. Budding was even and, with the soil being moist after the late winter, growth conditions during spring were good. Summer was relatively cool, which resulted in grapes being harvested two weeks later than usual. Only one heat wave, on 4 January, was an abnormal condition during an otherwise perfect season. Throughout there was little cause for disease and grapes were extremely healthy. From 9 February, grapes were harvested at between 20 and 24 degrees Balling in order to capture the natural acid and flavours and lend fuller, riper flavours to the wine. The yield of between 3 and 6 tons per hectare was 40% lower than usual.

in the cellar : The wine was prepared reductively. Almost all the juice had skin contact



of 15 to 20 hours, to get the full benefit of the healthy grapes. Fermentation was at a very low 10 to 13 degrees. After fermentation the wine was left on the lees for 3 months to enhance complexity. The first bottling " 4500 cartons (12x750ml) " was on 31 May at La Motte and the wine was released as 2004 La Motte Sauvignon Blanc.

La Motte

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