

## La Motte Millennium 2002

The wine shows intense flavours of cherry tobacco and cloves. There is also a hint of earthiness and mint on the nose. The palate is full, with chalky tannins that will soften as the wine matures.

Complements any sumptuous meal. Best served with red meats, game, roast and noble, matured cheese.

**variety :** Cabernet Sauvignon | 53% Cabernet Sauvignon, 33% Merlot, 9% Cabernet Franc, 5% Malbec

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Coastal

**analysis :** alc : 14.29 % vol    rs : 2.1 g/l    pH : 3.67    ta : 5.7 g/l

**type :** Red    **style :** Dry    **body :** Full

**pack :** Bottle

International Wine & Spirit Competition - Silver  
Concours Mondial de Bruxelles 2005 - Silver  
Fairbairn Capital Trophy Wine Show 2005 - Silver  
International Wine Challenge 2005 - Seal of Approval  
Winemaker's Choice Awards 2005 - Highly Regarded  
Veritas 2005 - Bronze  
2005 Concours Mondial 2005 de Bruxelles - Silver Medal

**in the vineyard :** This wine originates from vineyards in the Franschhoek, Swartland and Paarl regions. The grapes from each of these areas make a unique contribution to the flavour components.

It was a relatively wet, cool summer. Rain was received until 15 January, followed by a period of high temperatures. The timing of picking was extremely important, as sugar ripeness occurred well in advance of phenolic ripeness.

### Viticulture

Each vineyard has a unique macro climate and grows in a wide variety of soil types. All the vineyards are trellised according to the Perold system and managed to be perfectly balanced in leaf cover and yield. Thanks to the different terroirs, each area produces grapes with specific characteristics, allowing the wine from each area to make a unique contribution in flavour and structure.

**in the cellar :** The grape components of the wine are 53% Cabernet Sauvignon, 33% Merlot, 9% Cabernet Franc and 5% Malbec. The vines from the different varieties were produced and matured separately followed by blending.

The destalked grapes were cold soaked for two to three days, followed by inoculation with selected yeasts. Fermentation was at between 23 and 28°C. After fermentation the wine was left on the skins for a further 20 days for extra extraction and roundness. Malolactic fermentation occurred partly in the barrels.

Before blending the wine was matured in 225-litre French Oak barrels - 33% new, 33% second fill and 33% third fill - for 22 months.  
4 400 cartons (12 x 750ml) were bottled at La Motte on 13 October 2004. for release as 2002 La Motte Millennium.



# La Motte

Franschhoek

021 876 8000

[www.la-motte.com](http://www.la-motte.com)

