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La Motte Cabernet Sauvignon 2003

Veritas 2005 - Silver
The 2003 Cabernet Sauvignon shows the spicy nature of Cabernet Sauvignon, with cinnamon, cloves and nutmeg, combined with fruit and cooked beetroot. Integrated toffee wood flavours are also present. The wine is full on the palate, with subtle earthy flavours. Tannins are soft and the wine may be enjoyed upon release, though further maturation will enhance its appeal.

Will complement any fine meal and is excellent with roasts, venison, red meats and noble, strong cheese.



variety : Cabernet Sauvignon | 94% Cabernet Sauvignon, 3% Cabernet Franc, 3% Petit Verdot
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Coastal
analysis : alc : 14.38 % vol rs : 1.7 g/l pH : 3.75 ta : 5.54 g/l
type : White style : Dry body : Full wooded
pack : Bottle

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

The cold, wet winter allowed the vineyards complete dormancy and even budding. Relatively cool conditions prevailed during summer, lending distinctive varietal flavours to the berries. Favourable growing conditions caused abnormally large berries, yet the elegant wines produced showed good colour and concentration. The year was also characterised by healthy grapes and even ripening. Grapes were harvested at between 24.5 and 26Â° Balling.

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 wine consists of 94% Cabernet Sauvignon, 3% Cabernet Franc and 3% Petit Verdot. Wines from the three varietals were produced separately and blended after maturation. The Cabernet Franc contributes to the distinctive grassy varietal flavour of the Cabernet Sauvignon, while the Petit Verdot adds colour and spiciness.

The destalked grapes were cold soaked for two to three days, followed by inoculation with selected yeasts. Fermentation was at between 23 and 28ÂºC. The wine was pumped over three times a day. Extended skin contact of between 20 and 30 days was allowed after fermentation.

For 19 months the wine was matured in 225-litre French Oak barrels - 30% new, 30% second fill and 40% third fill. After maturation the contents of the best barrels were blended for bottling on 07 December 2004.
4 400 cartons (12 x 750ml) were released as 2003 La Motte Cabernet Sauvignon.

La Motte

Franschhoek

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