

## La Motte Sauvignon Blanc 2005

A fine balance between tropical flavours such as litchi and pineapple and the green aromas of green peppers 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 : 13.25 % vol    rs : 1.9 g/l    pH : 3.4    ta : 6.16 g/l

**type :** White    **style :** Dry

**pack :** Bottle

\*\*\* $\frac{1}{2}$  John Platter 2006

### **in the vineyard :** Location of La Motte

33 53 latitude, Franschhoek Valley, South Africa

This wine was made from grapes originating from vineyards growing in different regions in the wine-lands, Franschhoek (60%), Villiersdorp (22%), Darling (6%), Walker Bay (6%), Helderberg (3%), Elim (3%).

Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellising 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 the grapes from each area make a unique contribution to the character of this wine. The Walker Bay grape component is produced organically.

**about the harvest:** The areas from which the grapes for this wine originate, experienced 2 consecutive years of warmer and drier weather compared to the long-term pattern. However, colder conditions prevailing during the late winter, followed by a warm spring, promoted more rapid and even budding. Vineyard growth was lush, probably caused by nitrogen deposits during thunder conditions, so regular canopy management was required. Harvesting time was 2 weeks earlier than usual and the first grapes on La Motte were harvested on 18 January. In spite of the hot summer, varietal flavours were good for a varietal as Sauvignon Blanc, and a good analysis was obtained. Grapes were healthy, but the yield was lower than in the previous year. The last grapes were received from Darling on 9 February. Grapes were harvested at between 19-23 $\text{\AA}$  Balling, to retain natural acid, and to develop fuller, richer flavour.

**in the cellar :** Thanks to the good health of the grapes, skin contact could be allowed, lending more flavour. The process was reductive, with cold fermentation (10-13 $\text{\AA}$ C). After fermentation, the wine was left on the lees for 3 months to enhance complexity. The first batch of 20 000 cartons (12 x 750ml) was bottled on 14 June and released as La Motte 2005 Sauvignon Blanc.



**La Motte**

Franschhoek

+27.218768000

www.la-motte.com