

La Motte Millennium 2003

The flavours reflect the style the wines were made in. The wine shows plum and cherry flavours mixed with cinnamon, clove and cardamom spices. Truffle and coffee flavours are present. On the palate there is a mineral presence. Lively tannins lend a pleasant, lingering aftertaste.

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

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 40% Merlot, 4% Cabernet Franc, 2% Petit Verdot, 1% Malbec

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Coastal

analysis : alc : 14.44 % vol rs : 2.17 g/l pH : 3.73 ta : 5.41 g/l

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

pack : Bottle

**** John Platter 2007

Wine Masters Challenge 2006 - Gold

International Wine & Spirit Competition 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 - Seal of Approval

Michelangelo Awards 2006 - Silver Medal

in the vineyard : Origin

This wine originates from vineyards in the Franschoek, Paarl, Wellington, Swartland and Walker Bay regions. Grapes from each of these regions make a unique contribution to the flavour components.

Vintage

The cool, wet winter allowed the vineyards complete dormancy and ensured even budding. Relatively cool conditions prevailed during summer and lent 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 24,5Å° and 26Å° Balling.

Viticulture

The vineyards all have unique macro climates and grow in a large 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 wines from each area to make a unique contribution in flavour and structure.

about the harvest: The de-stalked grapes were cold-soaked for two to three days, followed by inoculation with selected yeasts. 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.

in the cellar : Viticulture

Grapes for the wine consist of 53% Cabernet Sauvignon, 40% Merlot, 4% Cabernet Franc, 2% Petit Verdot and 1% Malbec. This Millennium is the first to contain all five Bordeaux varietals.

For 24 months, the different components were matured separately in 225-litre French oak barrels - 33% new and 66% older barrels - originating from various forests in France. The components were then blended.



4,300 Cartons were bottled at La Motte on 12 August 2005 for release as 2003 La Motte Millennium.

La Motte

Franschhoek

021 876 8000

www.la-motte.com

