

## La Motte Cabernet Sauvignon 2004

The nose shows red fruit such as red berries and cherries integrated with cedar-wood, toffee and cinnamon flavours. The palate has a firm structure with prominent tannins typical of this varietal. The aftertaste shows prominent mixed spices such as cloves, origanum and nuts.

This wine will complement any fine food, especially roasts, venison and red meats, as well as strong, noble cheese.

**variety :** Cabernet Sauvignon | 95% Cabernet Sauvignon, 5% Merlot

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Coastal

**analysis :** alc : 14.65 % vol    rs : 2.1 g/l    pH : 3.69    ta : 5.5 g/l

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

**pack :** Bottle    **closure :** Cork

2007 International Wine & Spirit Competition - Silver Medal

2007 Concours Mondial de Bruxelles à€" Gold Medal

\*\*\* Decanter Magazine 2006

2004 SA Young Wine Class Winner

2004 SA Young Wine Champion

### in the vineyard : Origin

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

### Vintage 2004

Winter was late and very cold, while large amounts of snow were received in and around Franschhoek. Budding was even and, with good soil humidity thanks to the late winter, growing conditions during spring were favourable. Summer was relatively cool and dry, which caused grapes to be harvested two weeks later than usual. Only one heat wave, on 4 January, was an abnormal condition during an otherwise perfect season. Disease-causing conditions were largely absent and grapes were very healthy.

### 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 : Viticulture

The wine consists of 95% Cabernet Sauvignon and 5% Merlot. The wine from each varietal was made separately and blended after maturation. The small amount of Merlot contributes towards a fuller mid-palate and enhances complexity.

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

### Maturation

For 17 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 25 October 2005.



6,000 cartons (12 x 750ml) were released as 2004 La Motte Cabernet Sauvignon.

## La Motte

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