

La Motte Sauvignon Blanc 2007

The wine has a particularly clear colour in comparison to other years, with just a hint of light straw. On the nose, apple is the most prominent fruit, followed by gooseberries and a green pepper fragrance. The palate is very dry but well rounded, with a lingering, fresh after taste.

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 : 13.94 % vol rs : 1.6 g/l pH : 3.35 ta : 6.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

2008 Michelangelo International Wine Awards - Gold Medal

2008 John Platter 4 Stars

2007 Michelangelo International Wine Awards - Silver Medal

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 Cape winelands - Franschhoek (40%), Darling (25%), Walker Bay (15%) and Stellenbosch (10%).

Vintage

The build-up to the 2007 vintage was almost perfect for winemaking purposes, with a cold winter, a cool spring, welcome rains in early summer and a dry January. There were few problems with foliage management and other necessary practices. Only towards the end of January was there a long period of very hot weather in the Boland. This robbed early varieties like Sauvignon Blanc of valuable ripening time and obliged the winemakers to pick early. In spite of this, flavour and analysis were good, with high acid and higher sugars. The grapes were also exceptionally healthy.

Viticulture

Each vineyard has its own particular micro-climate – chosen because it best suits the different clones. All the vineyards are trellised and carefully managed to ensure that there is a perfect balance between foliage growth and yield. The different terroirs ensure that unique grapes come from each area – thus each area makes a unique contribution with regard to the wine’s character. The grapes from Walker Bay were organically grown.

about the harvest: Grapes were harvested at between 19° - 23° Brix, to retain natural acid, and to develop fuller, richer flavours.

in the cellar : The healthy grapes allowed greater skin contact, adding to the flavour. The process was reductive, with cold fermentation (10° - 13° C). After fermentation, the wine spent three months on the lees to gain further complexity. The first of 23,000 12 bottle cases was bottled on 27 April 2007 and released as La Motte Sauvignon Blanc.



La Motte
Franschhoek

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