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La Motte Cabernet Sauvignon 2005

The wine is a very distinctive Cabernet Sauvignon, with prominent berry, complemented by cedar-wood and toffee flavours. There is also a hint of rosemary spices. The palate is firm in structure, with powdery tannins that lend a pleasantly dry after-taste.

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



variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 10% Cabernet Franc
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Coastal
analysis : **alc :** 14.74 % vol **rs :** 3.2 g/l **pH :** 3.61 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

2008 John Platter 3Â½ Stars

in the vineyard : Origin

This wine originates from vineyards in the Swartland (48%), Stellenbosch (18%), Paarl (15%), Walker Bay (12%) and Wellington (7%) areas. The grapes from each of these areas make a unique contribution to the flavour components.

Vintage 2004

For the second consecutive year, the regions from La Motte's Cabernet Sauvignon originates experienced warmer and drier conditions than those over the long term. However cold weather was experienced towards the end of winter, followed by a hot spring. This caused the vineyards to bud faster and evenly. Vineyard growth was lush, probably caused by nitrogen deposits during thunder conditions, so regular canopy manage-ment was required. Harvesting was two weeks earlier than usual and the first grapes were harvested on 21 February, at Wellington.

Grapes were very healthy and in a good condition and the harvest was characterised by good colour and concentration. The last grapes were harvested in the Stellenbosch region on 17 March.

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 : Viniculture

The wine consists of 90% Cabernet Sauvignon and 10% Cabernet Franc. The wine from each varietal was made separately and blended after maturation. The small amount of Cabernet Franc enhances comlpexity.

The de-stalked grapes were cold soaked for two to three days, followed by inoculation with chosen 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 16 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 10 December 2006.

4,000 cartons (12 x 750ml) were released as 2005 La Motte Cabernet Sauvignon.

La Motte

Franschhoek

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