

## La Motte Sauvignon Blanc 2008

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

### in the vineyard :

#### Origin

This wine is made from grapes coming from different areas of the Cape winelands – Franschhoek (40%), Darling (25%), Walker Bay (15%), Olifants River (10%) and Stellenbosch (10%).

#### Vintage

The build-up to the 2008 vintage was almost perfect for wine making 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 there was a long period of very hot weather. This robbed early varieties like Sauvignon Blanc of valuable ripening time and necessitated early harvesting. In spite of this, flavours and analyses 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:** The grapes were harvested at between 19 and 23 degrees Balling to capture the natural acid as well as to ensure a fuller, riper flavour.

**La Motte**

Franschhoek

021 876 8000

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