

La Motte Cabernet Sauvignon 2006

The intense nose shows cinnamon spice, violets, truffle and dark chocolate. It further reminds of ripe cherries and savoury caper berries. The palate is more impressive that what the colour promises. Flavours present on the nose are also experienced in the masculine entry, but melt away into a velvety, gentle finish on the back palate.

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:14.11 % vol rs:2.5 g/l pH:3.74 ta:5.2 g/l

type:White style:Dry body:Full wooded

in the vineyard : Origin

This wine was produced from grapes originating from various regions - Walker Bay (25%), Paarl (20%), Darling (20%), Stellenbosch (20%) and Wellington (15%). Each of the components makes a unique contribution towards the character of the wine.

Vintage 2004

The period that preceded the 2006 vintage was reasonably normal according to long-term standards. The winter was wet and cold enough to ensure dormancy, but an untimely hot period in August probably caused uneven budding in some varietals. Cabernet Sauvignon was not severely affected. Windly conditions prevailed during December and water consumption was high. The stress resulted in smaller berries- a positive aspect. Harvesting started at the normal time - the first Cabernet Sauvignon was harvested in the Agter-Paarl area on 24 February and the last at Stellenbosch on 4 April.

Viticulture

Each vineyard has its own macro climate and vineyards grow in a large variety of soil types. All the vineyards are trellised according to the Perold system and managed to maintain a perfect balance between leaf coverage and yield. Thanks to the different terroirs, each region produces its own distinctive grapes, so the grapes from each area make a unique contribution towards flavour and structure.



www.la-motte.com



printed from wine.co.za on 2024/03/29