

## La Motte Sauvignon Blanc 2010

Varietal flavours are dominant, with cut grass, green apple and melon aromas supported by white-flower flavours. The palate is limy and mineraly, extremely well-balanced. A silky, deliciously refreshing wine.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Coastal

**analysis :** alc : 13.67 % vol    rs : 2.6 g/l    pH : 3.41    ta : 6.1 g/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Screwcap

**Michelangelo CCL International Wine Awards 2010: Silver Medal**

### in the vineyard : Origin

This wine was made from grapes originating from vineyards growing in different regions in the Cape wine-lands - Elgin (34%), Franschhoek (20%), Walker Bay (20%), Nieuwoudtville (9%), Darling and West Coast (8%), Durbanville (5%) and Elim (4%).

### Viticulture

Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Thanks to different terroirs, each region produces its own distinctive grapes, so grapes from each area make a unique contribution to the character of this wine. The grapes originating from Franschhoek and Walker Bay are organically grown.

### Vintage 2010

Veterans in the wine industry described 2010 as one of the most difficult in their career. Winter conditions were not ideal for good budding. Cold and rain hampered budding further and, together with wind, bunch denseness was also impeded. Wind caused physical damage, late rains caused fungus diseases, late dry conditions reduced the already light yield even further and a heat wave in March had a slightly negative effect on flavours. La Motte's Sauvignon Blanc yield was the lightest ever. Tropical flavours were prominent, except in the West Coast area that produced distinctively more pyrazine flavours. It's not a full wine, but it has a good analysis.

**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.

**in the cellar :** The process was reductive, with cold fermentation (10-13 °C). After fermentation, the wine was left on the lees for three months to enhance complexity.

## La Motte

Franschhoek

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