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La Motte Cabernet Sauvignon 2008

The blackberry fruit, leafy and mint aromas, together with nutmeg and cinnamon spice, reflect the varietal intensity of this wine, which contains 14% Cabernet Franc in the blend. The palate has a juicy entry with chalky tannins and the ample body develops into a dry lingering finish with a touch of vanilla.

This wine is a classical example of a South African Cabernet Sauvignon. It will complement any fine food, especially roasts, venison and red meats, as well as strong, noble cheese.



variety : Cabernet Sauvignon | 86% Cabernet Sauvignon, 14% Cabernet Franc
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Coastal
analysis : **alc :** 13.92 % vol **rs :** 4.2 g/l **pH :** 3.57 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

Concours Mondial 2011 - Silver Medal

in the vineyard : Origin

This wine is made form grapes originating from Stellenbosch (28%), Paarl (25%), Elgin (18%), Durbanville (16%), Walker Bay (7%), and Wellington (6%). Grapes from each of these regions make a unique contribution to the flavour components. The Cabernet Sauvignon component is complemented by 14% Cabernet Franc that has been blended into the wine.

Vintage

Predictions by farmers of early fruits, such as peaches, proved to be correct - the season was at least two weeks later than normal. Weather preceding ripening was cool and created the right conditions for an exceptional year, described by some as "European". Sugar levels raised slowly - a very positive aspect. Timing, however, was complicated by untimely rains and harvesting required painstaking planning. In general, ripening was at lower sugar levels, resulting in elegant wines with lower alcohol levels.

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.

in the cellar : Viniculture

Before and after de-stalking, the grapes were hand-sorted. In the tank the grapes were cool-soaked for two to three days, followed by inoculation with chosen yeasts. Fermentation was at between 23 and 28° Celsius. The wine was pumped over three times a day. After fermentation, the grapes were left on the lees for a further period of between 20 and 30 days.

Maturation

The wine was matured in 225-litre French oak barrels - 50% new, 25% second-fill and 25% third-fill. After maturation, the content of the best barrels was blended and bottled on 5 November 2009. 8 000 cartons (6 x 750 ml) were released as 2008 La Motte Cabernet Sauvignon.

La Motte

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