

## La Motte Sauvignon Blanc 2011

Although, in general, it was a difficult year for white wines, this wine shows a distinct intensity of gooseberry, green apple, lime and pineapple to reveal its varietal characteristics. A firm natural acid keeps the palate in balance with the 2.5g residual sugar and ensures a lively freshness which is so essential for a dry aperitif-style wine.

A refreshing aperitif and perfect with salads, sea-foods, sea-food pasta and spicy foods such as Chinese and Thai dishes.

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

**winery** : La Motte

**winemaker** : Edmund Terblanche

**wine of origin** : Coastal

**analysis** : **alc** : 13.25 % vol **rs** : 2.5 g/l **pH** : 3.36 **ta** : 6.4 g/l

**type** : White **style** : Dry

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

### in the vineyard : Origin

This wine was made from grapes originating from vineyards growing in different regions in the Cape wine-lands - Elgin (15%), Franschhoek (30%), Walker Bay (10%), Nieuwoudtville (10%), Darling and West Coast (10%), Durbanville (10%) and Elim (5%).

### Vintage

Budding started early as a result of a warm August, while spring and flowering time turned cold again, causing unfavourable conditions. Summer was dry, with a heat wave in early January, while generally dry and hot conditions caused harvest-time to be even earlier. White wine flavours are not intense, but there is a balance in the analyses and taste.

### 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 a 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.

**about the harvest**: The grapes were harvested at between 19° - 23° Balling to capture the natural acid as well as to ensure a fuller, riper flavours.

**in the cellar** : The process was reductive, with cold fermentation (10° - 13° C). After fermentation, the wine was left on the lees for 3 months to enhance complexity.

The first 70 000 cartons (6 x 750ml) were bottled on 9 June 2011 and released as 2011 La Motte Sauvignon Blanc.

**La Motte**

Franschhoek

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