

## La Motte Sauvignon Blanc 1999

Excellent nose with hints of green figs and asparagus. Beautifully balanced with in-mouth flavours of full-ripe gooseberry as well as classic flinty aromas, the wine lingers with a pronounced freshness on its aftertaste. The 1999 La Motte Sauvignon Blanc is a delightful aperitif or the perfect companion to horse d'oeuvres, mussels, asparagus, the famous Franschhoek salmon trout, seafood and chicken dishes.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** La Motte

**winemaker :** Jacques Borman

**wine of origin :** Coastal

**analysis :** alc : 12.8 % vol   rs : 3.6 g/l   pH : 3.34   ta : 6.3 g/l

**pack :** Bottle

**ageing :** Drinkable on release and will gain complexity if carefully cellared.

**in the vineyard :** Conditions during resting time, the winter, were reasonably normal. However, this was followed by a dry, rather warm summer, in fact the driest in 15 years. Only 894 mm of rain were recorded on La Motte. Sauvignon Blanc is a variety that has to be harvested at exactly the right time. The grapes are tasted and tested every day to determine when the flavour compounds are at their optimum. The wine maker believes that the natural aromas of the grape should be inherent to the wine being made.

**about the harvest:** On February 9, in the cool, early hours of the morning, the grapes from vineyard sites 16 and 21 were harvested separately by hand. The yield was 8 t per ha.

**in the cellar :** The grapes were gently pressed and the juice was given skin contact to add to its complexity. After the clear juice had settled, it was inoculated with specially selected yeast and fermented cold in stainless-steel tanks at between 11-13°C. After fermentation the young wine was left on its lees in the tanks for 2-3 months to obtain extra flavours as well as depth. After a strict selection process in the cellar, only the premium 20% of the various Sauvignon Blanc batches made, was selected. On September 14, the wine was bottled in the La Motte cellar as La Motte Sauvignon Blanc 1999. 2000 cartons (12 x 750 ml) were released after a further three months of bottle-ageing.



### La Motte

Franschhoek

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