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La Motte Sauvignon Blanc 2000

With fresh flavours of fig and green pepper this delicious wine is round and soft on the palate and it impresses with a long finish of pronounced freshness and crispy fruit. The 2000 La Motte Sauvignon Blanc is a delightful aperitif or the perfect companion to hors dâ€™oeuvres, asparagus, mussels, oysters, asparagus, the famous Franschhoek salmon trout, seafood and chicken dishes.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : La Motte
winemaker : Jacques Borman
wine of origin : Franschhoek
analysis : **alc :** 13.06 % vol **rs :** 3.9 g/l **pH :** 3.31 **ta :** 6.1 g/l
pack : Bottle

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

in the vineyard : The first winter rain fell on May 26, 1999. However, only 94,5 mm of rain was measured until the end of December. Weather conditions were warm and dry during that time. This was followed by a very dry summer, when drip-irrigation had to be applied throughout.

about the harvest: 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. On February 2, 2000, in the cool, early hours of the morning, the grapes from vineyard sites 11, 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 11-13ÂºC. After fermentation the young wine was left on its lees in the tanks for 3 months to obtain extra flavours as well as depth. After a strict selection process in the cellar, only the premium 30% of the various Sauvignon Blanc batches made, was selected. On June 7, the wine was bottled in the La Motte cellar as La Motte Sauvignon Blanc 2000. 4000 cartons (12 x 750 ml) were released after a further 2 months of bottle-ageing.

La Motte
Franschhoek
021 876 8000
www.la-motte.com