

La Motte Cabernet Sauvignon 2009

The wine reflects varietal aromas on the nose, with wild berries, tomato leaf, cedar, cinnamon spice, dark chocolate and truffle prominent. The heavy-bodied palate has a firm structure, but a fine tannin texture and a pleasant dry after-taste.

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 | Cabernet Sauvignon

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Western Cape

analysis : alc : 13.74 % vol rs : 1.8 g/l pH : 3.64 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2012 - Silver
Concours Mondial de Bruxelles 2012 - Silver Medal

ageing : Can best be enjoyed from 2012 until 2022.

in the vineyard : Origin

This wine is made from grapes originating from Botriver in Walker Bay region, supplemented by grapes from Wellington (20%) and Durbanville (10%).

Vintage

A number of conditions caused lower yields - a long winter that affected flowering, very little rain during December and January, which resulted in smaller bunches, a short heatwave early in December, causing damage to some unprotected bunches, and windy conditions that could have robbed vines from moisture. Temperatures lower than average delayed harvest-time by as much as two weeks. On the positive side, low temperatures and mild weather conditions allowed for good flavour protection and slow ripening - ripening was at lower sugar levels, contributing towards the production of elegant, accessible wines.

Viticulture

All vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. The Walker Bay vineyards grow in weathered shale in a windy area, while the vineyards in the Wellington region grow in a mixture of weathered granite and shale. In order to enhance complexity, different clones are used.

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

For 14 months the wine was matured in 225-litre French oak barrels - 50% new, 25% second-fill and 25% third-fill. After maturation, the Cabernet Sauvignon was blended with 8% Cabernet Franc and 3% Merlot, to enhance complexity and balance. On 4 November 2010 the wine was bottled. 10 000 cartons (6 x 750ml) were released as 2009 La Motte Cabernet Sauvignon.



La Motte

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