

La Motte Millennium 1996

A classic Claret. Deep crimson colour. Intense bouquet of blackcurrent and peppery spices. Exquisitely balanced with soft tannins. Inpressive finish. Complements any suptuous meal. Best served with red meats, roasts, venison and noble, mature cheese.

variety : | Blend

winery : La Motte

winemaker : Jacques Borman

wine of origin : Franschhoek

analysis : alc : 12.97 % vol rs : 1.58 g/l pH : 3.66 ta : 5.89 g/l

pack : Bottle

ageing : Drinkable on release and has exceptional fruit and barrel-ageing quality for long keeping.

in the vineyard : Excellent winter. 1 144 mm scattered rain recorded until end December. Normal summer. Very good conditions for red varieties.

about the harvest: Cabernet Sauvignon grapes harvested on March 11 and 13, Merlot on March 1 and 12 and Cabernet Franc on March 19. All batches harvested separately by hand or machine at about 24°Balling. Yield: 8 tons per ha.

in the cellar : Fermentation in rotor and pump-over tanks at between 25 - 28°C. Left on the skins for 10 - 12 days. After secondary fermentation the young wine was transferred to 225-litre barrels.

Maturation: 9 months. 50% Cabernet Sauvignon and 40% Merlot in new French oak, the remainder in second fill. After final selection the components were blended as follows: 54% Cabernet Sauvignon, 38% Merlot and 8% Cabernet Franc. Further 10 months of barrel maturation. Wine bottled on La Motte on March 22, 1999. Bottle-aged for 12 months, 5 000 cartons (12 x 750ml) and 3 000 1.5-litre bottles released as 1996 La Motte Millennium.



La Motte

Franschhoek

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www.la-motte.com