

La Motte Millennium 1997

Veritas 2002 - Gold

The wine has a deep crimson red colour and is extremely well balanced. With its mineral flavours and complex bouquet of blackberries, chocolate and peppery spice, the finish is pleasing, with soft tannins and a lingering after-taste. The classic Claret. La Motte Millennium 1997 complements any sumptuous meal. This fine wine is best served with red meats, game, pot roasts, venison and noble, mature cheese.

variety : | Blend

winery : La Motte

winemaker : Jacques Borman

wine of origin : Franschhoek

analysis : alc : 13.02 % vol rs : 1.8 g/l pH : 3.66 ta : 5.77 g/l

pack : Bottle

The International Wine & Spirit Competition 2002 - Commended

Veritas 2002 - Gold

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

in the vineyard : Excellent winter. 924 mm well-scattered rain recorded until end December. Normal summer. Very good conditions for red varieties.

about the harvest: Cabernet Sauvignon grapes harvested on March 27. Merlot on March 11 and Cabernet Franc on April 2, 1997. All batches harvested separately by hand or machine at 24.5°Balling. Yield 8t per ha.

in the cellar : In rotor and pump-over tanks at between 25 - 28°C. Left on the skins for 14 days. After secondary fermentation the young wine was transferred to 225-litre barrels.

Maturation:

9 months. 70% of the Cabernet Sauvignon portion and 30% of the Merlot portion in new French oak, the remainder in second fill. After final selection the components were blended as follows: 56% Cabernet Sauvignon, 40% Merlot and 4.1% Cabernet Franc. Further 11 months of barrel maturation. Bottled on La Motte on November 23, 1999. Bottle-aged for 12 months. 5 000 cartons (12 x 750ml) released as 1997 La Motte Millennium.



La Motte

Franschhoek

021 876 8000

www.la-motte.com