

## La Motte Cabernet Sauvignon 1996

With a bouquet of rip fruit and blackberry and hints of chocolate on the palate, it is a well-structured classic with good ageing potential. The wine displays subtle tobacco and meaty flavours on aftertaste and, with its ripe tannins, has a long finish. The 1996 La Motte Cabernet Sauvignon will complement any delectable meal and is the perfect companion to roast beef, venison, game as well as noble, strong cheese.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** La Motte

**winemaker :** Jacques Borman

**wine of origin :** Franschhoek

**analysis :** alc : 12.6 % vol    rs : 1.9 g/l    pH : 3.81    ta : 5.6 g/l

**pack :** Bottle

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

**in the vineyard :** Winer conditions were excellent, 1 144mm of well-scattered rains recorded on La Motte until end December. Normal summer.

**about the harvest:** Separate harvests (by hand and machine) of blocks 18, 26 and 34, on March 25, 1996 at 24°Balling. Yield: 7t per ha.

**in the cellar :** Fermentation in rotor and pump-over tanks at 25 - 28°C. Kept on the skins for 10 days. After malolactic fermentation the wine was blended.

Maturation in 225 - litre French oak barrels from Nevers for 19 months: 60% in new wood, 20% in second fill and 20% in third fill. Bottled on La Motte on May 26, 1999. Bottle-aged for 18 months before 2 000 cartons (12 x 750ml) were released as 1996 La Motte Cabernet Sauvignon.



### La Motte

Franschhoek

021 876 8000

[www.la-motte.com](http://www.la-motte.com)