

## La Motte Millennium 2011

Edmund The nose of this wine reflects how it was made. Raspberry (Merlot), a slight herbaceousness (Cabernet Franc) and English toffee (oak) are combined in a harmonious way. The palate is juicy and rich and leaves a lingering dry, fresh finish.

Ideal with any sumptuous meal. Best served with red meats, game, roasts and noble, matured cheese.

**variety :** Merlot | Merlot 60%, Cabernet Franc 31%, Petit Verdot, Malbec

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Western Cape

**analysis :** alc : 13.7 % vol    rs : 2.7 g/l    pH : 3.50    ta : 5.6 g/l

**type :** Red    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

### in the vineyard :

Origin

Grapes for the wine originate from vineyards in the areas Walker bay, Franschhoek and Paarl.

Vintage

Budding started early as a result of a warm August, while spring and flowering time turned cold again, causing unfavourable conditions. Summer was dry, with a heat wave in early January, while generally dry and hot conditions caused harvest-time to be even earlier. Quality-wise, and average season.

Viticulture

Each vineyard grows in its own macro climate in a wide variety of soil types. Several clones are represented. All the vineyards are trellised according to the Perold system and managed to maintain a perfect balance between leaf coverage and yield. Thanks to the different terroirs, each region produces its own distinctive grapes, so grapes from each region make a unique contribution to flavour and structure. The grapes originating from Walker Bay are organically grown.

**in the cellar :** Grapes for the wine consist of Merlot (60%) and Cabernet Franc (31%).

The remaining 9% consists mostly of Petit Verdot and Malbec. Before and after destalking, all the grapes were hand-sorted. The de-stalked berries were inoculated with yeast immediately. Fermentation was at between 25 and 30 degrees Celsius while the wine was pumped over (sien asb. Afr.) After fermentation the wine was left on the lees for a further 20 days in order to enhance extraction and body. Malolactic fermentation was partly in barrels.

Maturation

The different components were matured separately for 14 months in 225-litre French oak barrels – 30% new and 70% older barrels (the barrels originate from different forests in France). Then blending followed. In December 2012, 20 000 cartons (6 x 750 ml) and 500 magnums were bottled on La Motte, to be released as 2011 La Motte Millennium™.



**La Motte**

Franschhoek

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