

## La Motte Cabernet Sauvignon 2011

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 pleasantly 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 : 13.67 % vol    rs : 3.0 g/l    pH : 3.48    ta : 5.7 g/l

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

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

**ageing :** For enjoyment from 2014 until 2024.

**in the vineyard :** Origin

Grapes for the wine originate from vineyards in the Walker Bay, Agter-Paarl and Wellington areas.

**Vintage**

Budding started early as a result of a hot August, while spring and the flowering period were once again cold and not ideal. Summer was dry, with a heatwave early in January. A generally dry and hot harvesting season further forced earlier picking. As far as quality goes it was an average season.

**Viticulture**

Vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Different clones and different areas of origin contribute to greater complexity. The grapes from the Walker Bay area are organically grown.

**about the harvest :** Grapes were picked in crates and cooled overnight.

**in the cellar :** Viniculture

After cooling, bunches were hand-sorted before and after destemming and inoculated with selected yeasts. Fermentation was at between 23 en 28 °C. The wine was pumped over three times a day. After fermentation, extended skin contact of between 20 and 30 days was allowed. For 14 months the wine was matured in 225-litre French oak barrels – 50% new, 25% second-fill and 25% third-fill barrels. After maturation, the Cabernet Sauvignon was blended with 3% Petit Verdot for complexity and balance. The wine was bottled in November 2012 and 10 000 cartons (6 x 750 ml ) were released as 2011 La Motte Cabernet Sauvignon.



**La Motte**

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