

## La Motte Sauvignon Blanc 2018

Greeny straw to light straw in colour. Lots of gooseberry on the nose, together with lemon and tropical notes. Much fuller and sumptuous on the palate than in other years, probably as a result of another dry season that enhanced concentration. The finish is still juicy, light and lingering, with a fresh acidity

With its natural acidity and acute texture, this wine pairs beautifully with sea-foods, sea-food pasta and spicy foods such as Chinese and Thai dishes. Also goes extremely well with dishes containing acute seasonings, and salty eats such as pre-dinner canapés. A natural partner to goat's cheese. On its own, a refreshing aperitif wine.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Western Cape

**analysis :** alc : 12.85 % vol   rs : 1.7 g/l   pH : 3.36   ta : 6.0 g/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Fruity

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

**in the vineyard :** The dry conditions during the previous two seasons continued and, as a result, the harvest was 15% smaller than in 2017. The previous winter was cold enough to allow adequate dormancy, but occurred late, which delayed budding and the start of harvest-time by two weeks compared to 2017. Dry conditions promoted healthy grapes, while cool conditions preserved good flavours. Frost damage occurred in places. The harvest was also affected by hail damage in the Elim area in November and in the Robertsvlei area near Franschhoek in February.

Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellised 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 area make a unique contribution to the character of this wine.

**about the harvest:** Grapes were harvested at between 17 and 23 degrees Balling, to capture natural acids and produce fuller, riper flavours.

**in the cellar :** The process was reductive, with cold fermentation (14 °C). After fermentation, the wine was left on the lees for three months to enhance complexity. For further complexity, the wine was blended with 10% Semillon. The first batch of 145 000 cartons (6 x 750 ml) was bottled on the 7th of May 2018 for release as 2018 La Motte Sauvignon Blanc.



**La Motte**

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