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La Motte Cabernet Sauvignon 2018

In order to create a complex wine, grapes from two areas were combined — Franschhoek for pure berry fruit with a creamy texture, and Stellenbosch for the volume of the grapes and a light mint spice. The fruit combines well with the aroma and tannins promoted by the oak barrels, to produce a full-bodied wine that will mature well.

Thanks to its prominent minerality, firm tannins and flavourful intensity, this wine is a natural partner to beef, while it goes well with almost any other meat – slow-roast lamb, pork, venison, marinated rib-eye steak, rare beef, braised short ribs and even mushroom stroganoff. It also partners well with veggie treats such as simple vegetable tarts.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Western Cape
analysis : **alc :** 13.25 % vol **rs :** 3.2 g/l **pH :** 3.39 **ta :** 6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Grapes for the wine originate from vineyards at Stellenbosch (67%) and Franschhoek (33%).

The dry conditions during the preceding two seasons continued and caused the harvest to be 15% smaller than that of 2017. It was, therefore, one of the smallest harvests in 15 years. The preceding winter was cold enough, but started late. This delayed budding and, eventually, harvesting started approximately two weeks later than in 2017. Dry and windy conditions once again allowed the grapes to stay healthy, while cool conditions promoted flavour retention.
In some areas damage was caused by frost.

about the harvest: The Stellenbosch grapes were machine- harvested at night and transported to the La Motte cellar at Franschhoek.
Franschhoek grapes were hand-harvested.

in the cellar : Grapes from different blocks were fermented and matured separately. Fermentation was in stainless steel tanks at approximately 25 degrees Celsius. Twice a day, the wine was pumped over, allowing good aeration. Malolactic fermentation was partly in barrels. For 16 months the wine was matured in 300-litre French oak barrels – 33% new, 33% second-fill and 34% older barrels. Thereafter the different Cabernet Sauvignon lots were blended.
The wine was bottled in November 2019. 14 000 cases (6 x 750 ml) were released as 2018 La Motte Cabernet Sauvignon.

La Motte
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