

## La Motte Sauvignon Blanc 2024

In the glass, the wine is a delicate straw colour with a slight green tinge. Intense gooseberry and lime aromas on the nose find harmony in nuances of dried grass. The mouthfeel is supple but vibrant with plenty of fresh lemon and winter melon flavours that linger on the palate. While the acidity is lower than previous vintages, the wine's refreshing character and low residual sugar ensure it to be beautifully balanced.

With its natural acidity and a fine texture, this wine is refreshing as a glass on its own, but with ample body to be a delightful partner to food. Try it with seafood - from freshly grilled fish to more luxurious crayfish, salads - fresh or with grilled Mediterranean vegetables, those often-challenging and spicy Asian flavours and of course, its natural partner, Goat's cheese.

**variety :** Sauvignon Blanc | 92% Sauvignon Blanc, 8% Semillon

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Western Cape

**analysis :** alc : 13.28 % vol   rs : 2.4 g/l   pH : 3.49   ta : 5.7 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Screwcap

**in the vineyard :** The wine was made from grapes originating from vineyards in several areas of the Cape Winelands. 40% of the grapes are from Franschhoek, 40% from Stellenbosch and 25% from the Cape South Coast

**about the harvest:** Grapes were harvested at between 18° and 23°.

**in the cellar :** Balling to capture natural acidity and produce fuller, ripe flavours. The process was reductive, with cold fermentation at 14 °C. After fermentation, the wine was left on the lees to enhance complexity. For further complexity, the wine was blended with 10% Semillon. The first batch of 90 000 cartons (6 x750ml) of La Motte Sauvignon Blanc was bottled in April 2024.



**La Motte**

Franschhoek

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