

La Motte La Famille Sauvignon Blanc 2025

In the glass, La Motte La Famille Sauvignon Blanc 2025 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 : 13.3 % vol rs : 3.6 g/l pH : 3.37 ta : 5.9 g/l

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

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

The 2025 vintage of La Motte's popular Sauvignon Blanc is about more than capturing the flavours of what was an exceptional harvest. In line with our programme of renewal, the wine's label has been refreshed. Now called La Famille (meaning "family") Sauvignon Blanc, this popular white wine celebrates the fact that this Sauvignon Blanc joins each and every get-together at La Motte, making it an inherent part of our family – and therefore, also of yours.

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 May 2025.



La Motte

Franschhoek

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