

La Motte La Famille Sauvignon Blanc 2026

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 : 12.67 % vol rs : 2.8 g/l pH : 3.30 ta : 6.4 g/l

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

pack : Bottle **size :** 750ml **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: Conditions leading up to the 2026 harvest were mostly favourable for the vineyards supplying the La Motte cellar. Budburst was even and slightly earlier, even in cooler regions such as Elgin and Elim, while good bunch formation indicated a promising crop. Disease pressure was low due to dry, warm, and windy conditions. Heat units were above average during November and December, resulting in an earlier harvest despite the absence of heatwaves. Dramatic fires in early January caused concern among vineyard and fruit farmers, but fortunately, La Motte suffered no damage. Harvest for La Motte's Sauvignon Blanc began on 12 January.

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.



La Motte

Franschhoek

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