

La Motte Heritage 2024

A structured and elegant red wine with an expressive combination of ripe black fruit and savoury complexity. The nose reveals generous blackberry aromas layered with fresh bell pepper, pencil shavings, cedar wood and a delicate hint of violet. The palate is full-bodied and firmly structured, with juicy black fruit balanced by savoury notes of graphite and earthy tobacco. Subtle herbal nuances from the Cabernet Franc add freshness and complexity. Fine-grained tannins lead to a long, dry finish marked by gentle spice and lingering fruit.

This versatile Cabernet-led blend pairs beautifully with rich, slow-cooked dishes and earthy flavours. Enjoy with slow-braised beef short ribs brushed with garlic and thyme, roasted duck breast with a berry reduction, venison loin with juniper berries, or roasted vegetables seasoned with rosemary.

variety : Cabernet Sauvignon | 76% Cabernet Sauvignon, 24% Cabernet Franc.

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Western Cape

analysis : alc : 13.94 % vol rs : 3.5 g/l pH : 3.6 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full

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

in the vineyard : All vineyards are trellised and established on the first prominent slopes approximately 7 km from the False Bay coast. The soils are a combination of weathered granite and shale, providing good drainage while retaining sufficient moisture to support the vines through the growing season. Pockets of coffee-rock gravel occur throughout the vineyards. Sustainable viticultural practices are followed, with careful canopy management to encourage good aeration and optimal light penetration. Yields are controlled through green harvesting to ensure concentration and quality in the remaining fruit.

about the harvest: The grapes were harvested at optimum ripeness,

in the cellar : The grapes were harvested at optimum ripeness, destemmed and transferred to stainless-steel fermentation tanks. Fermentation was managed with twice-daily pump-overs to ensure gentle and effective extraction of colour, flavour and tannin. After approximately four weeks, the wine was pressed and transferred to French oak barrels for maturation. The wine was matured for 18 months in 300-litre French oak barrels. The Cabernet Sauvignon was matured in new barrels, while the Cabernet Franc was aged in second-fill barrels. The final blend was made at the end of 2025, and the wine was bottled on 9 April 2026. Production was 2,000 cases of six bottles.

La Motte

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