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La Motte Cabernet Sauvignon 1999



****** Decanter Magazine 2003**
2002 Mundus Vini - Gold Medal
Michelangelo International Wine Award 2002 - Silver
Veritas 2002 - Silver
A bouquet of ripe blackberry, with tobacco aroma and good mid-palate concentration. Prominent dark chocolate and earthy mushroom flavours. Deep colour.

Will complement any delectable meal and is the perfect companion to roast beef, venison, game as well as noble strong cheese.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : La Motte
winemaker : Jacques Borman
wine of origin : Franschhoek
analysis : **alc :** 13.86 % vol **rs :** 2.4 g/l **pH :** 3.51 **ta :** 5.6 g/l
wooded
pack : Bottle

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in the vineyard : Macro climate: More moderate than other Cape wine producing areas
Meso climate: Average rainfall 1000mm p.a. Vineyards cooled by early morning mists as well as cooling breezes during summer
Altitude: 200m
Vineyards blocks: 18 (2.38ha), 19 (4.6ha), 25 (1ha), 26 (9ha), 33 (2.5ha) and 34 (2.5ha)
Soil types: Sandy loam
Rootstock: (on 18) Paulsen and (on 19, 25, 26, 33 and 34) Richter 99
Clone types: (on 18) CS 205, (on 19) CS 205, (on 25) CS 15, (on 26) CS 46, (on 33) CS 46 and (on 34) CS 205
Vines planted: (on 16) 1987, (on 19) 1993, (on 25) 1993, (on 26) 1986, (on 33) 1991 and (on 34) 1991
Direction planted: North-south
Density: (on 18) 5000 and (on 26 and 34) 4630 vines per ha.
Space between rows: 2.7m
Space between vines: 0.8m
All vines trellised: Perold
Height of trellis poles: 2.4m (normally 2.1m)
Irrigation: (on 18) Micro Dans, (on 26) none, and (on 19, 25, 33 and 34) drip
Canopy Management: more leaves absorb sunshine for the formation of aromas and the grapes are protected from the sun.

about the harvest: Dry winter conditions. 894 mm of well-scattered rains recorded until end December. Normal summer.
Separate harvests of blocks 18, 26 and 34 on 13 March 1999 at 24.5Â° Balling
Yield: 8 tons per hectare

in the cellar : Fermentation in rotor and pump-over tanks at 25ÂºC. Approximately 14 days skin contact after fermentation.
Maturation: 92% in French oak and 8% in American oak for 19 months. Bottled on La Motte on 20 May 2002. Approximately 4400 cartons.

La Motte

Franschhoek
021 876 8000
www.la-motte.com