

La Motte Cabernet Sauvignon 2000

**** John Platter 2004

Fairbairn Capital Trophy Wine Show 2003 - Silver

The wine has a deep colour, with well-integrated ripe Cabernet Sauvignon and wood-ageing flavours. Tannins are soft and well-concentrated. There is an extraordinary mouthfeel and lingering aftertaste.

Will complement any fine meal and is excellent with roasts, venison, red meats and noble strong cheese.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : La Motte

winemaker : Jacques Borman

wine of origin : Franschhoek

analysis : alc : 14.21 % vol rs : 3.37 g/l pH : 3.65 ta : 5.50 g/l

wooded

pack : Bottle

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ageing : Excellent ageing potential.

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.

The 200 Vintage: The first winter rains were received on 26 May 1999 and until end December 628mm were measured. During this period it was hot and dry. A very dry summer followed, necessitating constant irrigation.

about the harvest: Blocks 18, 26 and 34 were harvested separately between 7 and 13 March at approximately 25° Balling.

Yield: 8 t per ha.

in the cellar : Fermentation was at 25°C in pump-over tanks. After fermentation, the wine was left on the skins for 10 to 14 days. The wine was aged in French oak barrels for 21 months and bottled at La Motte in December 2002.

Approximately 3000 cartons (12x750ml) were released as 2000 La Motte Cabernet Sauvignon.



La Motte

Franschhoek

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