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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 25Â° Balling.
Yield: 8 t per ha.

in the cellar : Fermentation was at 25Â°C in pump-over tanks. After fermentation, the wines was left on the skins for Â± 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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www.la-motte.com