

## La Motte Sauvignon Blanc 2003

A fine balance between tropical flavours such as litchi and pineapple and the greener aromas of green pepper and lemon grass. Velvety soft, though refreshing, with lingering gooseberry aftertaste.

A refreshing aperitif and perfect with salads, sea foods, sea food pasta and spicy foods like Chinese and Thai dishes.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : La Motte

**winemaker** : Jacques Borman

**wine of origin** : Franschoek

**analysis** : alc : 13.5 % vol   rs : 2 g/l   pH : 3.36   ta : 6.1 g/l

**type** : White

**pack** : Bottle

\*\*\*\* John Platter 2004

Veritas 2003 - Bronze

**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

Vineyard blocks: 11 (4.6ha), 16 (6.7ha) and 21 (4.5ha).

Soil types: (on 16) sandy loam and (on 11 and 21) Hutton type.

Rootstock: Richter 99

Clone types: (on 11) unknown, (on 16) 215 and (on 21) 215/159.

Vines planted: (on 11) 1983, (on 16) 1994 and (on 21) 1991.

Direction planted: North-south.

Density: (on 11) 3704 and (on 16 and 21) 4630 vines per ha.

Space between rows: 2.7m

Space between vines: (on 11) 1m and (on 16 and 21) 0.8m.

All vines trellised: Perold.

Height of trellis poles: 2.4m (normally 2.1m).

Irrigation: (on 11) Micro Dans, (on 16 and 21) drip.

Canopy management: More leaves absorb sunshine for the formation of aromas and the grapes are protected from the sun.

Vintage 2003: The cold, wet winter allowed the vineyards a good rest and favoured even budding.

**about the harvest**: The summer was reasonably cool, especially shortly before the harvest (starting on 25 January) and lent exceptional varietal flavours to the berries.

Delivered to the cellar in a perfectly healthy condition, grapes were harvested in different phases, between 20 and 24° Balling to retain fresh flavours and natural acid and lend a fuller, riper flavour to the wine.

Yield: 8t per ha.

**in the cellar** : All the grapes were de-stalked and handled reductively. Grapes from some blocks had skin contact for 18 hours. For fermentation, at 11-13°C, a specially selected yeast was used. After fermentation the wines were left on the lees for approximately 2 months to enhance complexity. On 13 May 2003 the 3 wines were bottled at La Motte and approximately 10 000 cartons (12x750ml) were released as 2003 La Motte Sauvignon Blanc.



**La Motte**

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