

## La Motte Millenium 1999

### Veritas 2003 - Silver

The wine has a deep crimson colour and is concentrated, with soft, ripe tannins. Bouquet of dark chocolate and truffles. Lingering aftertaste. The classic claret.

This excellent wine enhances the enjoyment of any well-prepared meal and is the perfect complement to red meats, venison, roasts, mussels and noble mature cheese.

**variety :** Cabernet Sauvignon | 37% Cabernet Sauvignon, 35% Merlot, 20% Cabernet Franc, 8% Malbec.

**winery :** La Motte

**winemaker :** Jacques Borman

**wine of origin :** Franschoek

**analysis :** alc : 14.79 % vol   rs : 2.37 g/l   pH : 3.61   ta : 5.46 g/l  
wooded

Veritas 2003 - Silver

**in the vineyard :** Macro climate: More moderate than other Cape wine producing areas.

Meso climate: 1000mm p.a. Vineyards cooled by early morning mists as well as cooling breezes during summer.

Altitude: 200m.

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

### **Cabernet Sauvignon**

Vineyard blocks: 18 (2.3ha), 26 (9ha) and 34 (2.5ha).

Soil type: (on 18) Hutton and (on 26 and 34) sandy loam.

Rootstock: (on 18) Paulsen and (on 26 and 34) Richter 99.

Clone types: (on 18) CS 205, (on 26) CS 46 and (on 34) CS 205.

Vines planted: (on 18) 1987, (on 26) 1986 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 34) drip.

### **Merlot**

Vineyard blocks: 12 (5.6ha) and 7 (4.65ha).

Soil type: (on 12) Sandy loam and Hutton and (on 7) Hutton.

Rootstock: (on 12) Richter 99 and (on 7) Richter 99 and 110.

Clone types: MO 182.

Vines planted: (on 12) 1989, (on 7) 1986.

Direction planted: North-south.

Density: (on 12) 4630 and (on 7) 3704 vines per ha.

Space between rows: 2.7m.

Space between vines: (on 12) 0.8m and (on 7) 1.0m.

All vines trellised: Perold.

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

Irrigation: (on 12) drip and (on 7) Mumcuds.

### **Cabernet Franc**

Vineyard block: 36 (2.2ha).

Soil type: sandy loam.

Rootstock: Richter 99, 101 and 14.



Clone type: CF 1D.  
Vines planted: 1986.  
Direction planted: North-south.  
Density: 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: drip.

Vintage 1999.  
Normal winter, 894mm of scattered rains were measured until end November, followed by only 2mm until end March. Long dry summer - driest in 15 years.

**about the harvest:** The Cabernet Sauvignon grapes were harvested on 3 March, Merlot on 15 February and Cabernet Franc on 16 March. The Malbec came from the Swartland area. All quantities were harvested separately by hand or machine at 24.5° Balling.  
Yield: 8 t per ha.

**in the cellar :** Fermentation in pump over tanks at 25°C. The wine was pumped over and aerated four times a day. After fermentation it was left on the skins for 10 to 14 days. Malolactic fermentation was in 225 litre French oak barrels. The different varietals were aged separately for 9 months. After final selection, the components were blended as follows, 37% Cabernet Sauvignon, 35% Merlot, 20% Cabernet Franc, 8% Malbec. Further 11 months of barrel maturation. Bottled on La Motte on 1 September 2002 and bottle-matured for another 5 months. 4400 cartons (12x750ml) were released as 1999 La Motte Millennium.

**La Motte**

Franschhoek

021 876 8000

[www.la-motte.com](http://www.la-motte.com)