

La Motte Cabernet Sauvignon 2001

Deep ruby red colour. Intense lrum and toffee nose with cinnamon spice. Tannins are soft and well balanced Full palate with exceptionally long after-taste.

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

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker :

wine of origin :

analysis : alc : 14.48 % vol rs : 1.4 g/l pH : 3.69 ta : 5.7 g/l

type : Red

pack : Bottle **size :** 0 **closure :** 0

ageing : Good maturation potential.

in the vineyard : Soil: Sandy loam

Vineyards are cooled by early morning mists as well as cooling breezes during summer.

about the harvest: The grapes, with very small concentrated berries, were harvested at the full-ripe stage and de-stalked.

in the cellar : Fermentation was at 25Â°C in pump-over tanks. After fermentation, the wine was left on the skins for +- 10 to 14 days. Matured in Frenck oak barrel for 21 months. Bottled on La Motte in September 2003.