

## La Motte Cabernet Sauvignon 2001

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Deep ruby red colour. Intense plum 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.

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**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

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**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 25°C in pump-over tanks. After fermentation, the wine was left on the skins for +/- 10 to 14 days. Matured in French oak barrel for 21 months. Bottled on La Motte in September 2003.