

La Motte

a culture of excellence

2021 CABERNET SAUVIGNON



ORIGIN

Grapes for the wine originate from Helderberg, Stellenbosch.

VINTAGE

Budding was visibly late, ascribed to a later winter and relatively cool climate until even the end of November. Summer remained cool, without heatwaves. As a result of these conditions, harvesting started between 10 and 14 days later than usual and only for the second time in 20 years did La Motte start harvesting as late as February.

VITICULTURE

All vineyards are trellised and established in the first prominent hills, about 7 km from the False Bay coastline. Soil is a combination of weathered granite and shale with some spots of coffee stone gravel. The soil is well-drained while maintaining good water holding capacity. Sustainable farming practices include vineyard management to ensure proper aeration and sufficient light. Destalking and sorting are done in the vineyard.

VINICULTURE

Grapes are harvested at optimal ripeness, destalked and then fermented in stainless steel tanks with pump-overs twice a day. Pressing and barrelling happened three weeks later. The wine was matured for 16 months in 300-litre French oak barrels - 100% second fill. The various Cabernet Sauvignon batches were blended and filtered before being bottled in October 2022. 4000 cases (6 x 750ml) of the 2021 La Motte Cabernet Sauvignon were released.

ANALYSES

Alcohol	14.14%
Residual Sugar	2.4g/l
Total Acid	5.9g/l
pH	5.58

CELLAR MASTERS IMPRESSIONS

Stellenbosch's Helderberg area is renowned for producing some of the best Cabernet Sauvignons in South Africa. La Motte's 2020 vintage is an intricate wine combining intense berry and plum fruit with clove spice and mint herbs. Expect typical Cabernet Sauvignon characteristics of prominent cigar box and oak-derived toffee in the background. Ample tannins and a full palate with an opulent consistency and persistent finish, indicate exceptional maturation potential.

CONNOISSEUR'S CHOICE

Thanks to its prominent minerality, firm tannins and flavourful intensity, this wine is a classic partner to lamb and beef. Also a natural choice with most other types of red meat, it works well with pork, venison, marinated steaks, rare beef and wintery stews such as a stroganoff. It enjoys the earthiness of root vegetables like beetroot, the herby fragrance of rosemary and thyme, the sweet smokiness of charred onions and of course, the umami of mushrooms.