



La Motte

a culture of excellence

2022 CABERNET SAUVIGNON



ORIGIN

Grapes for the wine originate from vineyards in Helderberg, Stellenbosch.

VINTAGE

The run-up to the 2022 harvest went smoothly, with adequate cold in the winter and enough water for irrigation where necessary. Despite the cold and rainy conditions during budding, it went smoothly. The summer was relatively cool, which aided flavour development until late January, when it suddenly warmed up. This most likely resulted in somewhat lower acid levels and slightly higher pH levels than in 2021. Frequent rain enhanced disease pressure, particularly powdery mildew, while January's warmth resulted in occasional sunburn.

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. The soil is well-drained while maintaining good water holding capacity. Sustainable farming practices include vineyard management to ensure proper aeration and sufficient light. Destemming and sorting are done in the vineyard.

VINICULTURE

Grapes are harvested at optimum ripeness, destemmed and then fermented in stainless steel tanks with pump-overs twice a day. After 3 weeks it was pressed and put into barrels. The wine was matured for 16 months in 300-litre French oak barrels - 33% new French oak. After this, the Cabernet Sauvignon batches were cut and filtered. The wine was bottled in January 2024. 14000 cases (6 x 750ml) were released as 2022 La Motte Cabernet Sauvignon.

ANALYSES

Alcohol	14.19% vol
Total Acid	5.8 g/l
Residual Sugar	3.1g/l
pH	3.63

CELLARMASTERS IMPRESSIONS

Stellenbosch's Helderberg area is renowned for producing some of the best Cabernet Sauvignons in South Africa. La Motte's 2022 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 ample 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 wintry 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.