

ANNO



1695

La Motte

2024 SAUVIGNON BLANC



ORIGIN

The wine was made from grapes originating from vineyards in several areas of the Cape Winelands. 40% of the grapes are from Franschhoek, 40% from Stellenbosch and 20% from the Cape South Coast.

VINTAGE

The period before the 2024 grape season and particularly the winter will be remembered for two big storms and lots of damage which literally changed the look of the Franschhoek valley and washed away some vineyards. The growing season started off well but slightly slow because of extended cold. The moisture led to some disease pressure, but the winds which followed later in the season solved the problem. The vineyards caught up during the hot dry summer and eventually harvesting started earlier than the previous two years.

VITICULTURE

A variety of soil types and clones are represented, but each vineyard grows in its own macro climate. All the vineyards are trellised according to the Perold system and are managed to maintain the perfect balance between leaf coverage and yield. Thanks to the variety in terroir, each area produces distinctive grapes to contribute unique flavour and structure.

VINICULTURE

Grapes were harvested at between 18° and 23° Balling to capture natural acidity and produce fuller, riper flavours. The process was reductive, with cold fermentation at 14 °C. After fermentation, the wine was left on the lees to enhance complexity. For further complexity, the wine was blended with 10% Semillon. The first batch of 90 000 cartons (6 x 750 ml) of 2024 La Motte Sauvignon Blanc was bottled in April 2024.

ANALYSIS

Alcohol	12.4% vol
Total Acid	6.3 g/l
Residual Sugar	3.8 g/l
pH	3.26

CELLARMASTER'S IMPRESSIONS

In the glass, the wine is a delicate straw colour with a slight green tinge. Intense gooseberry and lime aromas on the nose find harmony in nuances of dried grass. The mouthfeel is supple but vibrant with plenty of fresh lemon and winter melon flavours that linger on the palate. While the acidity is lower than previous vintages, the wine's refreshing character and low residual sugar ensure it to be beautifully balanced.

CONNOISSEUR'S CHOICE

With its natural acidity and a fine texture, this wine is refreshing as a glass on its own, but with ample body to be a delightful partner to food. Try it with seafood - from freshly grilled fish to more luxurious crayfish, salads - fresh or with grilled Mediterranean vegetables, those often-challenging and spicy Asian flavours and of course, its natural partner, Goat's cheese.