



La Motte

a culture of excellence

2017
MILLENNIUM



ORIGIN

Grapes for the wine originate from vineyards in the Walker Bay, Franschhoek and Stellenbosch areas.

VINTAGE

The preceding winter started late, but was cold enough to allow adequate dormancy. For the second consecutive year, rainfall was lower than average and irrigation dams were not filled entirely. Conditions for budding, flowering and setting were favourable (positive for harvest size), followed by a long, dry season (negative for harvest size). During ripening, cool nights were experienced (good for quality), while dry conditions still prevailed (disease-free and good concentration). Heat waves did not present problems. The above conditions resulted in healthy grapes and good concentration, analyses and flavours.

VITICULTURE

Each vineyard grows in its own macro climate in a wide variety of soil types. Several clones are represented. All the vineyards are trellised according to the Perold system and managed to maintain a perfect balance between leaf coverage and yield. Thanks to the different terroirs, each area produces its own distinctive grapes, so grapes from each area make a unique contribution to flavour and structure.

VINICULTURE

Grapes for the wine consist of Merlot (44%), Cabernet Franc (37%), Petit Verdot (9%) and Malbec (10%). Before and after de-stalking, all the grapes were hand-sorted. The de-stalked berries were inoculated with yeast immediately. Fermentation was at between 25 and 30 degrees Celsius while the wine was pumped over. After fermentation the wine was left on the lees for a further 20 days in order to enhance extraction

and body. Malolactic fermentation was partly in barrels.

MATURATION

The different components were matured separately for 12 months in old 300-litre French oak barrels. Then blending and filtration followed. In September, 59 000 cartons (6 x 750 ml) and 100 magnums were bottled to be released as 2017 La Motte Millennium.

ANALYSES

| | |
|----------------|------------|
| Alcohol | 13,89% Vol |
| Residual sugar | 2,0 g/l |
| Total acid | 5,8 g/l |
| pH | 3,46 |

CELLARMASTER'S IMPRESSIONS

The nose of this wine tells the story of how it was made. Raspberry (Merlot), a slight herbaciousness (Cabernet Franc) and English toffee (oak) combine in a harmonious way. Malbec and Petit Verdot provide colour and spice. Very perfumy and aromatic with the earthiness of beetroot and leafy undergrowth. Juicy, concentrated blueberry fruit on palate with fresh acidity and toffee sweetness. Spicy cinnamon finish.

CONNOISSEUR'S CHOICE

This South African interpretation of the famous Bordeaux-style red blend is excellent at countering fat – creamy, buttery or otherwise fat-laden dishes such as duck-liver are excellent partners. Its accommodating structure befriends mild curries such as the traditional Cape bobotie and it is a stalwart with creamy sauces and mushrooms. Also responds very well to red meats, game, roasts and noble, matured cheese.