ANNO 1695

La Motte

FRANSCHHOEK • SOUTH AFRICA

2024 LA MOTTE HERITAGE



ORIGIN

The grapes for this wine are sourced from the Helderberg area of Stellenbosch. The blend comprises 76% Cabernet Sauvignon and 24% Cabernet Franc. The vineyards are planted on the slopes of the Helderberg, approximately 7 km from the False Bay coast, with aspects overlooking the bay and the Indian Ocean.

VINTAGE

The growing season started well, although development was initially slow due to an extended period of cold weather.
The winter rainfall and cool conditions brought some disease pressure, but the strong winds that followed helped to dry the vineyards and create healthier growing conditions. Vineyard development accelerated during the hot, dry summer, allowing the grapes to reach optimal ripeness. Harvesting eventually commenced earlier than in the previous two years.
The 2024 vintage shows considerable promise, particularly for the red wines, with a combination of ripe fruit, freshness and good structural potential.

VITICULTURE

All vineyards are trellised and established on the first prominent slopes approximately 7 km from the False Bay coast. The soils are a combination of weathered granite and shale, providing good drainage while retaining sufficient moisture to support the vines through the growing season. Pockets of coffee-rock gravel occur throughout the vineyards.
Sustainable viticultural practices are followed, with careful canopy management to encourage good aeration and optimal light penetration. Yields are controlled through green harvesting to ensure concentration and quality in the remaining fruit.

VINICULTURE

The grapes were harvested at optimum ripeness, destemmed and transferred to stainless-steel fermentation tanks. Fermentation was managed with twice-daily pump-overs to ensure gentle and effective extraction of colour, flavour and tannin.
After approximately four weeks, the wine was pressed and transferred to French oak barrels for maturation. The wine was matured for 18 months in 300-litre French oak barrels. The Cabernet Sauvignon was matured in new barrels, while the Cabernet Franc was aged in second-fill barrels. The final blend was made at the end of 2025, and the wine was bottled on 9 April 2026.
Production was 2,000 cases of six bottles.

ANALYSES

Alcohol	13.94% vol
Total Acid	5.8 g/l
Residual Sugar	3.5 g/l
pH	3.60

CELLARMASTER'S IMPRESSIONS

A structured and elegant red wine with an expressive combination of ripe black fruit and savoury complexity. The nose reveals generous blackberry aromas layered with fresh bell pepper, pencil shavings, cedar wood and a delicate hint of violet.
The palate is full-bodied and firmly structured, with juicy black fruit balanced by savoury notes of graphite and earthy tobacco. Subtle herbal nuances from the Cabernet Franc add freshness and complexity. Fine-grained tannins lead to a long, dry finish marked by gentle spice and lingering fruit.

CONNOISSEUR'S CHOICE

This versatile Cabernet-led blend pairs beautifully with rich, slow-cooked dishes and earthy flavours. Enjoy with slow-braised beef short ribs brushed with garlic and thyme, roasted duck breast with a berry reduction, venison loin with juniper berries, or roasted vegetables seasoned with rosemary.