



# La Motte

FRANSCHHOEK • SOUTH AFRICA

—Reserve Collection—

## 2023 CABERNET SAUVIGNON



### ORIGIN

All the grapes for this wine originate from Helderberg Area in Stellenbosch.

### VINTAGE

The lead-up to the season was favourable with normal budding, flowering and set. Initial shoot growth was slow but it accelerated later, especially after rainfall in early December. The rain brought disease pressure. The harvest started earlier than usual. Analyses in the early grapes were good, but acidity dropped for later grapes. Flavour intensity stayed excellent throughout the picking process. The season will be remembered for heavy rainfall in March and its significant impact on the red cultivars that ripen later.

### VITICULTURE

The vineyards are trellised and planted on the first prominent slopes approximately 7 km from the False Bay coastline. Soils are a combination of weathered granite and shale, offering both proper drainage and water-holding capacity. Occasional coffee-stone gravel occurs throughout. Sustainable practices are followed, and the vineyards are managed to ensure good aeration and optimal light penetration. Destemming and sorting take place in the vineyard.

### VINICULTURE

The grapes were harvested at optimal ripeness, destemmed and fermented in stainless-steel tanks with two pump-overs per day. After three weeks, the wine was pressed and transferred to the barrels. Maturation took place over 18 months and in 300-litre French oak barrels, of which 33% were new. The Cabernet Sauvignon components were blended and filtered before bottling in September 2025.

A total of 8 500 cases (6 x 750 ml) were released as 2023 La Motte Reserve Collection Cabernet Sauvignon.

### ANALYSES

Alcohol	13.74% vol
Total Acid	5.7 g/l
Residual Sugar	2.8 g/l
pH	3.61

### CELLARMASTER'S IMPRESSIONS

The Helderberg area in Stellenbosch is renowned for producing some of South Africa's finest Cabernet Sauvignon. This wine shows vibrant berry fruit, complemented by clove and turmeric spice. Classic cigar-box notes are prominent, with subtle minty herbal nuances in the background. Due to the rain in March 2023, sugar levels were lower, resulting in a moderate alcohol and an exceptionally approachable, elegant and drinkable 2023 Cabernet Sauvignon.

### CONNOISSEUR'S CHOICE

The medium-bodied character of this wine harmonizes perfectly with rich, flavourful dishes, grilled foods (including grilled vegetables), game dishes (particularly those incorporating stewed fruit and sweet aromatic spice components), peppercorn-crusted steaks and barbecued meat in a sticky, sweet marinade. The wine's abundant fruit also latches on to the sweetness in jellies, chutneys and berry sauces.