

ANNO



1695

# La Motte

FRANSCHHOEK • SOUTH AFRICA

## 2026 LA FAMILLE SAUVIGNON BLANC



### ORIGIN

This wine is made from grapes sourced from vineyards across various regions of the Cape Winelands – Franschhoek (25%), Stellenbosch (50%), Cape South Coast (20%), and Darling (5%).

### VINTAGE

Conditions leading up to the 2026 harvest were mostly favourable for the vineyards supplying the La Motte cellar. Budburst was even and slightly earlier, even in cooler regions such as Elgin and Elim, while good bunch formation indicated a promising crop. Disease pressure was low due to dry, warm, and windy conditions. Heat units were above average during November and December, resulting in an earlier harvest despite the absence of heatwaves. Dramatic fires in early January caused concern among vineyard and fruit farmers, but fortunately La Motte suffered no damage. Harvest for La Motte's Sauvignon Blanc began on 12 January.

### VITICULTURE

The vineyards grow in distinct macroclimates, with a variety of clones represented. All vineyards are carefully managed to achieve optimal balance between canopy and yield. The diversity of terroirs results in grapes with unique characteristics, each contributing to the wine's overall complexity and character.

### VINICULTURE

The grapes were harvested and pressed between 18 and 23 °C to retain natural acidity while also developing fuller, riper flavours. Different yeasts and fermentation temperatures were used to enhance complexity. After fermentation, the wine was left on the lees to build texture and depth. The final blend includes 4% Semillon. The first of 75,000 x 6-bottle cases was bottled in April 2026 and released as La Motte 2026 Sauvignon Blanc.

### ANALYSIS

Alcohol	12.67% vol
Total Acid	6.4 g/l
Residual Sugar	2.8 g/l
pH	3.30

### CELLARMASTER'S IMPRESSIONS

Very light straw in colour. An intense fruit profile dominated by passion fruit and lime, followed by gooseberry and apple. Wild herbs and lemongrass add a herbaceous note, while a touch of citrus blossom completes the nose. The palate is juicy and rich, filled with ripe fig and lime flavours, with a mineral finish and a lingering oyster shell salinity.

### CONNOISSEUR'S CHOICE

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