

ANNO



1695

La Motte

FRANSCHHOEK • SOUTH AFRICA

2025 LA FAMILLE SAUVIGNON BLANC



ORIGIN

Grapes for the 2025 Sauvignon Blanc originate from vineyards in several areas of the Cape Winelands. 25% of the grapes are from Franschhoek, 50% from Stellenbosch and 25% from the Cape South Coast.

VINTAGE

After an exceptionally wet winter, with record-breaking downpours in July 2024, the growing season saw drier conditions and even ripening. During December, warm daytime temperatures balanced by cooler evenings, allowed excellent flavour development. When harvest-time arrived, grapes were of outstanding quality promising an exceptional vintage.

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. To enhance complexity, the wine was left on the lees after fermentation and also blended with 4% Semillon. The first 90 000 cartons (6 x 750 ml) of 2025 La Motte La Famille Sauvignon Blanc were bottled in May 2025.

ANALYSIS

| | |
|----------------|-----------|
| Alcohol | 13.3% vol |
| Total Acid | 5.9 g/l |
| Residual Sugar | 3.6 g/l |
| pH | 3.37 |

CELLARMASTER'S IMPRESSIONS

In the glass, the wine displays a hue of delicate straw with a subtle green tinge. Aromas of intense granadilla and lime greet the nose and follow through on the palate with a medium-bodied mouthfeel and a refined mineral finish. Beautifully balanced acidity and pH in the analysis suggests excellent maturation potential.

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.