



**KYSELA IMPORTS, INC.**

## 2020 La Motte Sauvignon Blanc

*South Africa - Western Cape - Coastal Region – Stellenbosch*

### ABOUT THE WINERY

In 1695, a piece of land in the Franschhoek Valley was granted to German immigrant, Hans Hendrik Hattingh. In 1709, the land was purchased by La Motte's first French Huguenot owner, Pierre Joubert.

The name La Motte has its origin from a little village in Provence – La Motte d'Aigues. Viticulture on La Motte was established in 1752 with the planting of 4,000 vines by Huguenot descendant Gabriël du Toit. In 1970, the farm was bought by Dr. Anton Rupert and a major development, restoration, and conservation program followed, which reinvented La Motte into a leading global wine producer and sought-after tourist destination. Vineyards have been progressively replanted with noble varieties, the latest viticultural practices have been introduced and a modern cellar has been built.

Today, La Motte Wine Estate is operated under the guidance of owner Hanneli Rupert-Koegelenberg and her husband Hein Koegelenberg, Chief Executive Officer of the estate.

### ABOUT THE WINE

This wine was made from grapes originating from vineyards in several areas of the Cape Winelands — Franschhoek (25%), Stellenbosch (50%) and the Cape South Coast (25%).

Light straw in color with hint of green. Lots of fresh winter melon and gooseberry with distinctive lime aromas very typical to La Motte Sauvignon Blanc. Silky and soft on the pallet with a fruity green apple aftertaste. Lower acidity than the average year but well in balance with a lower residual sugar.

<b>Vintage</b>	2020
<b>Appellation</b>	Stellenbosch
<b>Varietal(s)</b>	100% Sauvignon Blanc
<b>Vinification</b>	Grapes were harvested at between 17- and 23-degrees Balling, to capture natural acids and produce fuller, riper flavors. The process was reductive, with cold fermentation (14 °C). After fermentation, the wine was left on the lees and blended with 8% Semillon to enhance complexity.
<b>Pairings</b>	With its natural acidity and acute texture, the La Motte Sauvignon Blanc pairs beautifully with seafood, light pastas and spicy Chinese and Thai dishes. This white wine also goes extremely well with acute seasonings, and salty eats such as pre-dinner canapés. A natural partner to goat's cheese. On its own, a refreshing aperitif white wine.
<b>Size</b>	12/750ml

