

La Motte Sauvignon Blanc

La Motte Wine Estate

South Africa - Western Cape - Coastal Region - Stellenbosch

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 palate with a fruity green apple aftertaste. Lower acidity than the average year but well in balance with a lower residual sugar.

Specifications

Appellation	Coastal Region - Stellenbosch
Varietals	100% Sauvignon Blanc
Vinification	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.
Pairings	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.



Codes, Weights and Measures

UPC	7 84585 01390 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01390 3
Case Weight	33
Cases/Pallet	75
Layers/Pallet	15
ABV	12.5%
SRP	\$ 20.99 USD 750mL Bottle

Reviews and News

2020 La Motte Sauvignon Blanc - GOLD MEDAL - Mundus Vini

2020 La Motte Sauvignon Blanc - 3 1/2 stars - Platter's Guide