

La Motte

2002 SHIRAZ



ORIGIN

This wine was produced from grapes originating from vineyards in several regions in the Cape winelands – Durbanville (47%), the Swartland (30%), Franschhoek (15%), Bot River (3%), Darling (2%) and Paarl (2%).

VITICULTURE

All the vineyards have unique macro climates and grow in a large variety of soils. Different clones are represented. All the vineyards are trellised in accordance with the Perold system and are managed to be perfectly in balance in terms of leaf cover and yield. Thanks to the different terroirs, each region produces its own distinctive grapes. The result is that each region makes a unique contribution in flavour and structure.

VINTAGE

It was a relatively wet, cool summer. Rain was received until 15 January, followed by a period of high temperatures. The divergent climatic conditions caused the grapes of each block to ripen at different times and the 2002 Shiraz was harvested over a period of one month.

VINICULTURE

The crushed grapes were cold-soaked for two to three days. Approximately one third was allowed to ferment spontaneously. The rest was inoculated with selected yeast strains. Fermentation was in roto tanks at between 23 to 25 degrees Celsius. After fermentation, there was extended skin contact of up to 20 days. The wine was matured in 225-litre barrels for 21 months – 30% in new, 30% in second-fill and 40%

in third-fill barrels (70% of French and 30% of American oak). After selection of the best barrels, 5 500 cartons were bottled at La Motte on 1 February 2004, for release as 2002 La Motte Shiraz.

ANALYSIS

Alcohol	14,5%
Residual sugar	3,1 g/l
Total acid	6,14 g/l
pH	3,74

CELLARMASTER'S IMPRESSIONS

Aniseed, black currant and violet on the nose. The palate shows additional black olive and bay leaf flavours. More savoury than fruity, this deep ruby-coloured wine has a medium to full-bodied palate, with a mouth-filling peppery finish.

CONNOISSEUR'S CHOICE

Most enjoyable with venison, spicy pâtés, guinea fowl and roast beef or lamb.