

La Motte

2003 CHARDONNAY



ORIGIN

Grapes for this wine were produced on La Motte. The vineyards lie at an altitude of 200m. Location of La Motte 33°53' latitude, 19,5° longitude, Franschhoek Valley, South Africa.

VINTAGE

The cold, wet winter allowed vines complete dormancy and ensured even budding. Summer was reasonably cool throughout, especially shortly before the commencement of harvesting on 30 January 2003. This condition resulted in exceptional varietal flavours in the berries. The cellar received perfectly healthy grapes. Grapes were harvested at between 22 to 25 degrees Balling. Yield: 9,5 tons per hectare.

VITICULTURE

Macro climate: More moderate than other Cape wine producing areas. Meso climate: Average rainfall: 1 000mm p.a. Vineyards cooled by early morning mists as well as cooling breezes during summer. Altitude: 200m. Vineyard blocks: 6 (4,9 ha), 22 (1,1 ha), 30 (1,5 ha), 31 (2,3 ha) and 32 (2,3 ha). Soil types: (on 6) Clovelly, (on 22) Tukulu and (on 30, 31, 32) Oakleaf. Root stock: Richter 99. Clone type: (on 6) CY3, (on 22, 30 and 31) CY5 and (on 32) CY3, CY5, CY55, CY95, CY130, CY277. Vines planted: 6 (1997), 22 (1992), 30 (1987), 31 (1990) and 32 (1991). Direction planted: North-south. Density: 4 630 vines per ha. Space between rows: 2,7m. Space between vines: 0,8m. All vines trellised: Perold. Height of trellis poles: 2,4m (normally 2,1m). Irrigation: Drip. Canopy management: Shoots were trimmed and cut back to be in balance with the yield.

VINICULTURE

Fermentation: Immediately after de-stalking and pressing, the skins were removed from the juice. The juice was transferred to barrels, 50% of which were new. The juice in 50% of the new barrels fermented naturally and the rest was inoculated with a selected yeast. Fermentation was at ±20 to 22 degrees Celsius. After fermentation, the lees was stirred regularly and subjected to malolactic fermentation in 225-litre French oak barrels. Thereafter it was left on the fermentation lees for 12 months. Before bottling, 15% Chardonnay that was fermented in tanks without being subjected to malolactic fermentation was blended in, to enhance the freshness of the wine. The wine was bottled in the La Motte cellar on 23 June 2004. After a further 5 months' bottle maturation, 2 000 cartons (12 x 750ml) were released as 2003 La Motte Chardonnay.

ANALYSIS

Alcohol	14,08% vol
Residual sugar	1,7 g/l
Total acid	5,74 g/l
pH	3,48

CELLARMASTER'S IMPRESSIONS

The primary flavours of the wine are apricot, orange and straw, integrated with butterscotch and smoky wood flavours. The wine is full-bodied and silky on the palate, with a lively, lingering after-taste.

CONNOISSEUR'S CHOICE

Excellent with caviar, snails, carpaccio, pâté, crayfish (Cape rock lobster), prawns, langoustine, mussels, perlemoen (abalone) and creamy cheese.