

La Motte

2003 SHIRAZ



ORIGIN

This wine was made from grapes originating from vineyards growing in different regions in the Cape winelands – Wellington (30%), Walker Bay (20%), Swartland (20%), Darling (15%), Paarl (10%) and Durbanville (5%).

VINTAGE

The 2003 vintage was preceded by a cool, wet winter. Summer was relatively cool throughout, lending exceptional varietal flavours to the grapes. Conditions favoured healthy grapes and even ripening. Although favourable growing conditions caused larger than normal berries, the elegant wines that were made show good concentration and colour.

VITICULTURE

All the vineyards have unique macro climates and grow in a large variety of soil types. Different clones are represented. All vineyards are trellised in accordance with the Perold system and are managed to be perfectly in balance in terms of leaf coverage 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. Furthermore, each terroir has its own time of ripening and grapes were harvested over a period of one month.

VINICULTURE

The de-stalked grapes were cold-soaked for two to three days. Approximately 20% was allowed to ferment spontaneously to enhance complexity. The rest was

inoculated with selected yeast strains, which ensures controlled fermentation and promotes clean varietal flavours. Fermentation was in roto tanks at between 23 to 25 degrees Celsius. After fermentation, there was extended skin contact for up to 20 days. The wine was matured in 225-litre oak barrels – 30% new, 30% second-fill and 40% third-fill (85% French, 10% American and 5% Hungarian) for 19 months. After selection of the best barrels the wine was blended and 2 500 cartons (12 x 750ml) were bottled on 14 June 2005 and released as 2003 La Motte Shiraz.

ANALYSIS

Alcohol	14,28% vol
Residual sugar	2,37 g/l
Total acid	5,15 g/l
pH	3,83

CELLARMASTER'S IMPRESSIONS

The first impression of the wine is its prominent sweet tobacco and fruitcake aromas. There are also layers of blackberry, with cinnamon, clove and wildflower flavours. The palate is medium-full, with powdery tannins that will become velvety soft and elegant with time. There is a pleasant leathery after-taste.

CONNOISSEUR'S CHOICE

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