

La Motte

2004 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

Winter was late and very cold, with heavy snowfalls in and around Franschhoek. Budding was even and, thanks to the moist soil after the late winter rains, growing conditions during spring were good. Due to the relatively cool and dry summer, the grapes were harvested two weeks later than usual. Only one heat wave, on 4 January, was an abnormal condition during an otherwise perfect season. Throughout, there was little cause for disease and grapes were very healthy. Grapes were picked at 23 to 23,5 degrees Balling from 13 to 25 February, and the yield was 9 tons per hectare.

VITICULTURE

Vineyard blocks: 6 (4,9 ha) and 31 (2,3 ha)
Soil types: Clovelly (6) and Oakleaf (31)
Direction planted: North-south
Density: 4 630 vines per hectare (2,7 x 0,8)
Root stock: Richter 99
Clones: CY 3 (6) and CY 5 (31)
Year planted: 1997 (6) and 1990 (31)
Trellising: Perold
Irrigation: Drip

Vineyards are managed to maintain a perfect balance between leaf coverage and yield.

VINICULTURE

Immediately after de-stalking, the juice was separated from the skins. Approximately 50% of the bunches were whole-pressed. The clean juice was transferred to 225-litre barrels, where it was inoculated with yeast and fermented at between 17 to 20 degrees Celsius. Malolactic fermentation was also in barrels. One third of the juice was fermented in stainless steel tanks (non-malolactic). After fermentation the lees was stirred regularly over a period of 11 months. Half the barrels (100% French oak) in which the wine was matured were new. The components were blended subsequent to maturation. On 21 June 2005 the wine was bottled in the La Motte cellar and, after two months of bottle maturation, 2 500 cartons (12 x 750ml) were released as 2004 La Motte Chardonnay.

ANALYSIS

Alcohol	14,11% vol
Residual sugar	1,5 g/l
Total acid	5,9 g/l
pH	3,38

CELLARMASTER'S IMPRESSIONS

Intense citrus aromas, well balanced with straw and nut/wood flavours. The palate is medium-full, but shows a stronger mineral than oily or buttery presence. A slightly dry and refreshing after-taste.

CONNOISSEUR'S CHOICE

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