

# La Motte

Hanneli R

2005



## ORIGIN

This wine is a blend of 55% Shiraz, 29% Grenache, 8% Cinsaut and 8% Cabernet Sauvignon. The Shiraz and Cabernet Sauvignon originate from Bot River in the Walker Bay region, the Grenache from Darling and the Cinsaut from Paarl.

## VINTAGE

For the second year in succession the Western Cape experienced warmer and drier conditions than in the case of the long-term average. Sufficient cold prevailed during the late winter, followed by a warm spring-time. The result was faster, even budding. Growth was lush, probably as a result of nitrogen deposits due to thunder, and canopy management was required. Harvesting started two weeks earlier than usual. Grapes were very healthy and in good condition and had good colour and complexity.

## VITICULTURE

The Bot River vineyards for this wine are trellised and grow in shallow shale with clay deeper down. The area is very windy. Vineyards are managed organically. The result is grapes with a very good colour and an exceptional tannin structure. The Grenache and Cinsaut originate from dry-land bush-vines and grow in deep Clovelly (weathered granite) soil. Grapes with an attractive fruity character are yielded in this area, while the diverse terroirs ensure wines with depth and complexity.

## VINICULTURE

The wines in this blend are made from grapes that were picked and sorted separately and were also fermented and matured separately. After 30 months in new 500-litre French oak barrels the wine were blended and then returned to the barrels

for a further six months. The wine was filtered and finally bottled in September 2008. Only 3 000 bottles were produced.

## ANALYSIS

Alcohol	14,71% vol
Residual sugar	3,8 g/l
Total acid	5,8 g/l
pH	3,65

## CELLARMASTER'S IMPRESSIONS

The combination of a good vintage and maturation in new wood has produced a wine with exceptional depth, complexity and personality. The first impression is that of floral perfume and pot pourri, combined with the flavours of sweet stewed prunes and liquorice, backed by caramel wood flavours. The tannins of the wood and grapes are combined, to form a highly structured, surprisingly soft palate. The wine leaves a minty freshness on the palate.

## CONNOISSEUR'S CHOICE

Try this wine with spiced dishes and food served with sweetish sauces and relishes that will meet the bold, spicy and fruity flavours of the Shiraz and Grenache halfway. Also try game in various forms, cold meat cuts, oxtail, BBQ'd lamb, beef, chicken, duck and pork spare ribs or even mild curries. Choice of cheese: a mature Gruyere.