

La Motte

2005 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

For a second year in succession, La Motte experienced hotter and drier conditions than the long-term average. Sufficient cold, however, occurred during late winter, followed by warm weather during spring. Budding was faster than usual, and even. Growth was lush, presumably due to nitrogen precipitation caused by thunder conditions – regular leaf management was necessary. Harvesting was two weeks earlier than normal and started on 2 February. Despite the hot summer, varietal flavours were good for an early varietal such as Chardonnay – good analyses were achieved. Grapes were also very healthy.

VITICULTURE

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

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

VINICULTURE

All bunches were whole-pressed. Juice was handled with reasonable oxidativity. The clean juice was transferred to 500-litre barrels, where it was inoculated with yeast and allowed to ferment at between 17 to 20 degrees Celsius. Malolactic fermentation was also in barrels. One third of the juice was fermented in stainless steel tanks. After fermentation the lees was stirred regularly over a period of eleven months. A third of the French and Hungarian barrels in which the wine was matured was new. All the components were blended subsequent to maturation. On 5 June 2006 the wine was bottled in the La Motte cellar and, after two months of bottle maturation, 1 200 cartons (12 x 750ml) were released as 2005 La Motte Chardonnay.

ANALYSIS

Alcohol	13,61% vol
Residual sugar	1,3 g/l
Total acid	5,85 g/l
pH	3,46

CELLARMASTER'S IMPRESSIONS

This wine has intense fruit salad aromas well balanced with straw and nut/wood flavours. Orange peel is prominent on the medium-full palate, while the balanced acid makes for a refreshing, lingering after-taste.

CONNOISSEUR'S CHOICE

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