

La Motte

2005 SHIRAZ



ORIGIN

This wine was made from grapes originating from vineyards growing in different regions in the Cape winelands – Darling (40%), Franschhoek (17%), Walker Bay (12%), Durbanville (10%), Paarl (8%) Stellenbosch (8%) and Wellington (5%).

VINTAGE

For the second consecutive year the areas from which La Motte's Shiraz originates have encountered conditions drier than the long-term average. However, adequate cold weather was experienced in the late winter, followed by warm spring conditions, resulting in faster budding, at an even tempo. Lush growing occurred, presumably due to nitrogen deposits caused by thunder, and regular foliage control was necessary. Harvesting started two weeks earlier than normal and the first grapes – from Wellington – were harvested on 11 February. Grapes were very healthy and in a good condition and the harvest was characterised by good colour and concentration. The last grapes (from Durbanville) were harvested on 9 March.

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

Grapes were hand-sorted and the whole berries were pumped into the tank. Subsequently, the grapes were cold-soaked for a few days before being inoculated with a selected yeast strain. Fermentation was at 25 degrees Celsius. After fermentation, there was extended skin contact for 20 days. The wine was transferred to 225-litre barrels where malolactic fermentation was allowed. Then, for 16 months, 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 oak). After selection of the best barrels, 5 600 cartons (12 x 750 ml) were bottled on 12 December 2006 and released as 2005 La Motte Shiraz.

ANALYSIS

Alcohol	14,29% vol
Residual sugar	3,0 g/l
Total acid	5,7 g/l
pH	3,67

CELLARMASTER'S IMPRESSIONS

This complex, rewarding wine has an attractive dark colour and reflects the good vintage of rich concentration. On the nose there are layers of spice, with prominent pepper backed up by blackberry fruit. The palate is medium to full-bodied, with smooth tannins surrounded by liquorice and berry flavours.

CONNOISSEUR'S CHOICE

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