

La Motte

2006 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

The period preceding the 2006 harvest was reasonably normal according to long-term conditions. The winter was wet and cold enough to ensure dormancy, but an untimely hot period during August might have been the cause of uneven budding in some varieties. This had a slight effect on the Chardonnay. Furthermore, very windy conditions occurred in December and water consumption was high. This condition caused smaller berries, which was a positive aspect. Harvesting started at the normal time and those grapes harvested early escaped the hot February conditions. Grapes were also extremely healthy and the yield was high.

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 coverage and yield.

VINICULTURE

All the bunches were whole-pressed. The juice was handled reasonably oxidatively.

The clean juice was transferred to 500-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. One third of the Hungarian and French oak barrels in which the wine was matured were new. The components were blended subsequent to maturation. On 1 May 2007 the wine was bottled in the La Motte cellar and, after 2 months of bottle maturation, 2 000 cartons (12 x 750ml) were released as 2006 La Motte Chardonnay.

ANALYSIS

Alcohol	13,94% vol
Residual sugar	4,9 g/l
Total acid	5,4 g/l
pH	3,38

CELLARMASTER'S IMPRESSIONS

Although the wine spent a year of its life in barrels, the style is very fruity and fresh. Pineapple and grapefruit are prominent, with a hint of dried peaches in the background. A slight evidence of wood maturation appears in the form of straw and toffee. The palate is medium to light in style, but complex, with layers of fruit and yeasty evidence of months of lees contact. The finish is refreshing.

CONNOISSEUR'S CHOICE

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