

La Motte

2007 CHARDONNAY



ORIGIN

Grapes for the 2007 La Motte Chardonnay originate from La Motte at Franschhoek. The vineyard lies 200m above sea level. Location of La Motte 33°53' latitude, 19,5° longitude, Franschhoek Valley, South Africa.

VINTAGE

The build-up towards the 2007 season was virtually perfect for wine-making – a cold winter, cool spring, early summer rains and a dry January. Minimal problems were experienced and only routine leaf management and other practices were necessary (until the end of January, when the Boland was hit by an extra long heat wave). This condition deprived early varieties such as Chardonnay of the valuable extended time of hanging on the vines and necessitated earlier harvesting. In spite of this, flavours and analyses were good, with high acids combined with high sugar content. Furthermore, grapes were exceptionally 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 coverage and yield.

VINICULTURE

All bunches were whole-pressed. Juice was handled with reasonable oxidativity. The clean juice was transferred to 500-litre and 225-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, without malolactic fermentation. 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. The wine was bottled in the La Motte cellar and, after two months of bottle-maturation, 3 000 cartons (12 x 750ml) were released as 2007 La Motte Chardonnay.

ANALYSIS

Alcohol	13,41% vol
Residual sugar	2,7 g/l
Total acid	5,4 g/l
pH	3,48

CELLARMASTER'S IMPRESSIONS

This wine shows a straw and oat meal character, typical of this varietal when aged in oak. This is supported by apricot and pineapple fruit, well integrated with cashew nut and yeasty notes. The palate is light and fruity with a silky-smooth finish.

CONNOISSEUR'S CHOICE

Essentially a fine-food wine. Excellent with caviar, snails, carpaccio, pâté, crayfish (Cape rock lobster), prawns, langoustine, mussels, and creamy cheese.