

La Motte

Méthode Cap Classique

2007 VINTAGE

BRUT



ORIGIN

La Motte Méthode Cap Classique (MCC) originates from Franschhoek and the Chardonnay as well Pinot Noir grapes from which the wine was made, are produced on La Motte. Vineyards lie against a southern slope 200 metres above sea level.

VINTAGE

The period that preceded the 2007 season was almost perfect for wine-making purposes, with a cold winter, cool spring, early summer rains and a dry January. Few problems were encountered, with only routine leaf management and other practices needed when the Boland was hit by an exceptionally long heat-wave. Grapes for La Motte's MCC were picked before the heat-wave. Flavours and analyses were good, with high acids and higher sugars. Grapes were also exceptionally healthy.

VITICULTURE

The vineyard rows run in a north-south direction and the soil is Clovelly with a high sand content. Vines are trellised according to the Perold-system, with drip irrigation. The Chardonnay was planted in 1997 and the Pinot Noir in 1985. Vineyards are managed to maintain a perfect balance between leaf coverage and yield and have been managed organically since 2006.

VINICULTURE

The grapes were harvested at between 18 to 20 degrees Balling and the Chardonnay and Pinot Noir were vinified separately. Bunches were whole-pressed according to a programmed sparkling

wine programme, the juice was allowed to settle, whereafter the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 55% Pinot Noir and 45% Chardonnay. After stabilisation, the wine was sweetened, inoculated and then bottled on 18 October 2007. Fermentation was in the bottles and the wine was matured on the lees for 24 months. The lees was removed in November 2009 and only 3 000 bottles were released on 5 December 2009.

ANALYSIS

Alcohol	10,92% vol
Residual sugar	6,8 g/l
Total acid	6,9 g/l
pH	3,29

CELLARMASTER'S IMPRESSIONS

The wine shows a typical champagne colour, with a very fine, lively mousse. The nose has golden delicious apple fruit complemented by yeasty dough and biscuit aromas. The palate is as lively, with a creamy balanced finish.

CONNOISSEUR'S CHOICE

La Motte MCC will complement a wide range of South African foods. Good with most local cheeses, especially soft cheese, luxury foods such as oysters and crayfish, eggs in all forms, line-fish with or without a sauce, pastries, especially mushroom quiche, salads, carpaccio and light meats such as poultry, veal and pork.