

# La Motte

## 2007 SHIRAZ



### ORIGIN

This wine was made from grapes originating from different regions in the Cape winelands – Walker Bay (30%), Franschhoek (15%), Darling (13%), Tulbagh (12%), Paarl (10%), Wellington (10%) and Elim (10%).

### VINTAGE

The period preceding the 2007 season was virtually perfect for wine-making purposes – a cold winter, cool spring-time, welcome early summer rains and a dry January. Few problems were encountered and only routine leaf management and other practices were required until the end of January, when the Boland was hit by an extended heat wave. This condition deprived early varieties such as Chardonnay of their valuable hanging time and forced wine-makers into earlier harvesting. Temperatures became mild again and allowed the Shiraz varietal gradual ripening. Flavours and analyses were good, with good acid and pH levels. Grapes were also exceptionally healthy.

### VITICULTURE

The vineyards all have unique macro climates and grow in a large variety of soil types. Different clones are represented. All the vineyards are trellised according to the Perold system and managed to be perfectly balanced in leaf cover and yield. Thanks to the different terroirs, each area produces grapes with specific characteristics, allowing the grapes from each area to make a unique contribution in flavour and structure. Each terroir also has its own time of ripening and grapes for this wine were harvested over a period of one month.

### VINICULTURE

Grapes were hand-sorted and the whole berries were pumped into a tank. Subsequently, the grapes were cold-soaked for a few days before being inoculated with a selected yeast. Fermentation was at 25 degrees Celsius. After fermentation, extended skin contact of 20 days was allowed. The wine was then transferred to 225-litre tanks for the completion of malolactic fermentation. Subsequently, there was 16 months' maturation in 225-litre oak barrels – 25% new, 30% second-fill and 45% third-fill (85% French, 10% American and 5% Hungarian). After selecting the best barrels, 24 000 cartons (6 x 750ml) were bottled on 3 September 2008 and released as 2007 La Motte Shiraz.

### ANALYSIS

Alcohol	13,9% vol
Residual sugar	3,2 g/l
Total acid	5,32 g/l
pH	3,62

### CELLARMASTER'S IMPRESSIONS

This wine has an attractive violet red colour. The nose shows familiar Shiraz spice such as pepper, aniseed, cinnamon and clove. This is backed up by blackcurrant fruit and sweet candy floss and liquorice aromas. The body is muscular, but the tannins are well rounded and integrated. The finish is clean and layered with a peppery after-taste.

### CONNOISSEUR'S CHOICE

Excellent with game, spicy pâtés, guinea fowl and roast beef or mutton.