

La Motte

Méthode Cap Classique

2008 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, were produced on La Motte. Vineyards lie against a southern slope 200 metres above sea level.

VINTAGE

Predictions by farmers of early fruits, such as peaches, proved to be correct – the season was at least two weeks later than normal. Weather preceding ripening was cool and created good conditions for an exceptional year, described by some as “European”. Sugar levels raised slowly – a very positive aspect. Timing, however, was complicated by untimely rains and harvesting required painstaking planning. Where early rot was absent, good results were achieved. Grapes for the 2008 MCC were not affected. Harvesting was on 4 and 5 February.

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 fermented separately.

Bunches were whole-pressed according to a precise 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 60% Pinot Noir and 40% Chardonnay. After stabilisation, the wine was sweetened, inoculated and then bottled on 6 June 2008. Fermentation was in the bottles and the wine was matured on the lees for 29 months. The lees was removed in November 2010 and only 3 300 bottles were released.

ANALYSIS

Alcohol	11,36% vol
Residual sugar	5,43 g/l
Total acid	7,98 g/l
pH	3,28

CELLARMASTER'S IMPRESSIONS

The prominent fruit in this wine is strawberry, probably because of the 60% Pinot Noir. In the background there is apple, framed in dough, caramel nut and straw aromas. The palate is surprisingly fresh, with fine mousse and a clean 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 food such as oysters and crayfish, eggs in all its varieties, line-fish with or without sauce, pastries, especially mushroom quiche, salads, carpaccio and light meats such as poultry, veal and pork.