

La Motte

2008
SHIRAZ • VIOGNIER



ORIGIN

This wine is a blend of 89% Shiraz and 11% Viognier. The Shiraz component is from Bot River in the Walker Bay region (63%) and Elim (26%), while the Viognier (11%) originates from Franschhoek.

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 the right 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. In some areas, threatening rot necessitated earlier harvesting for Shiraz, but, in general, ripening was at lower sugar levels, resulting in elegant wines with lower alcohol levels.

VITICULTURE

The Shiraz in the Walker Bay region grows in shallow shale soil and at Elim in “coffee stone” soil. Both varieties are trellised according to the Perold system, helping to prevent wind damage in both regions. The organic management of the Walker Bay vineyards, combined with limited water, ensures a naturally low yield. Elim’s cool climate has the same effect.

VINICULTURE

The Viognier was harvested on 12 March and then refrigerated, while the Shiraz was harvested on 13 March. Both varieties were hand-sorted and they were placed in the tank together. The wine was pumped over regularly and was fermented at 25 degrees Celsius. After fermentation the wine was left on the lees for an extended

period of approximately two weeks. Malolactic fermentation and maturation were in 225-litre French oak barrels, 63% of which were new. The wine was matured for 15 months and then bottled on 19 November 2009. A total of 4 400 cartons (6 x 750ml) were released.

ANALYSIS

Alcohol	13,73% vol
Residual sugar	3,1 g/l
Total acid	5,5 g/l
pH	3,45

CELLARMASTER'S IMPRESSION

This vintage moves away slightly from the luscious warm fruit of previous vintages, to a linear clean fruit character with a tight juicy palate. It is intense on the nose, with black cherry and raspberry fruit together with white pepper and liquorice spice. The nose resembles the floral rose petal character of cream soda and serves as a reminder that the grapes were sourced in the exciting cool climate regions of Walker Bay and Elim.

CONNOISSEUR'S CHOICE

An innovative blend like this lends itself to exciting adventures with a variety of foods. Taste how beautifully it harmonises with duck, smoked chicken, aromatic foods, venison, roast lamb or beef and spicy pâtés. Also perfect on its own!

