

# La Motte

## 2009 HANNELI R



Inspired by La Motte's owner, Hanneli Rupert-Koegelenberg, this wine guides La Motte in its noble pursuit of excellence and its embrace of the South African Winelands. The crafting of the wine embodies the values of hard work and total dedication - values that were passed on to Hanneli by her parents, Dr. Anton and Ms. Huberte Rupert, and are shared by everybody contributing to La Motte's culture of excellence.

### ORIGIN

Grapes for this wine originate from different areas. The Shiraz (53%) is from Elim, Grenache (25%) from Darling, Carignan (8%) from Malmesbury, Cinsaut (8%) from the West Coast and Merlot (6%) from the Walker Bay area.

### VINTAGE

Regarded as arguably the best vintage the past ten years, the 2009 vintage was preceded by a season of ideal growing conditions for quality wine grapes.

Yields were lower due to a long winter that influenced flowering, very little rain during December and January and wind after veraison. Due to the same conditions berries were smaller, resulting in better concentration.

Lower than average temperatures delayed the harvest by as much as two weeks. The mild weather promoted good flavour protection and slow ripening at low sugars, ensuring the production of elegant and accessible wines.

### VITICULTURE

The Shiraz vineyards at Elim are trellised and grow in shale soil, with a layer of "koffieklip" (coffee stone). This, combined with the cool climate, produces wines with intense perfume

flavours and a minerally palate. The Grenache from Swartland originates from dry-land bush vines that grow in deep yellow Clovelly (weathered granite). Grapes with an attractive fruity character are produced here. The Merlot vineyards of the Walker Bay area and the Carignan vineyards of Malmesbury grow in shale soils, while the 40 year old Cinsaut vines grow in sandy soil. The Carignan and Cinsaut grow on bush vines. Grapes from the varying terroirs produce wines with depth and complexity.

### VINICULTURE

Wines in the blend were harvested, sorted, fermented and matured separately. The wines were matured separately in new 300-litre oak barrels. After 36 months the wine was blended and then bottled during July 2012. Only 3 900 bottles were produced.

### ANALYSIS

Alcohol	14,0% vol
Total acid	6,3 g/l
Residual sugar	3,2 g/l
pH	3,53

### CELLARMASTER'S IMPRESSIONS

The combination of a good vintage and 36 months of wood maturation produced a wine with exceptional depth, complexity and personality. The intense, distinctive nose shows rose-petal perfume, with blackberry and mulberry fruit, as well as cinnamon and black pepper spices. On the palate there are powdery tannins, surrounded by a fleshy fullness and lingering minerally freshness.