

# La Motte

*Méthode Cap Classique*

2011 VINTAGE

BRUT



## ORIGIN

La Motte Méthode Cap Classique (MCC) originates from Franschhoek and the Chardonnay as well as 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

Budding started early as a result of a warm August and spring, and flowering time turned cold again, which was not ideal. Summer was dry, with a heat wave in early January, while generally dry and hot conditions caused harvest-time to be even earlier. White wine flavours are not intense, but there is a good balance in the analyses and taste. The 2011 Chardonnay and Pinot Noir grapes were harvested on 25 and 20 January respectively.

## VITICULTURE

The vineyard rows run in an east-west 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 and 20 Balling and the Chardonnay and Pinot Noir were fermented separately. Bunches were whole-pressed and the juice was allowed to settle, before the clear juice was cool-fermented. Fermentation

was followed by blending in the ratio 55% Chardonnay and 45% Pinot Noir. 12% of the Pinot Noir was fermented and matured in an old 500-litre barrel, while 7% of the Chardonnay was fermented in a new barrel. After stabilisation the wine was sweetened, inoculated and then bottled on 27 May 2011. Fermentation was in the bottles and the wine was matured on the lees for 31 months. The lees was removed in December 2013 and only 4 500 bottles were released.

## ANALYSIS

Alcohol	11,99% vol
Residual sugar	1,9 g/l
Total acid	5,3 g/l
pH	3,25

## CELLARMASTER'S IMPRESSIONS

A fine mousse promises an exciting fresh wine with dimension. The nose shows fresh apple, with aromas of baked bread and roasted nuts. The season gave fairly low acid and, therefore, no dosage was added. The result was a natural Brut for the second year in a row.

## CONNOISSEUR'S CHOICE

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