

La Motte

2011 SYRAH



ORIGIN

This wine originates from different vineyards in the Cape Winelands: Walker Bay (30%), Franschhoek (25%), Swartland (20%), Elim (15%) and Paarl (10%).

VINTAGE

Budding started early as a result of a warm August, while spring and flowering time turned cold again, causing unfavourable conditions. Summer was dry, with a heat wave in early January, while generally dry and hot conditions caused harvest-time to be even earlier. Quality-wise, an average season.

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 on a wire system and managed to maintain a perfect balance between leaf coverage and yield. Each terroir makes a unique contribution to the wine and each has a different harvest date. The grapes for this wine were harvested over a period of one month.

VINICULTURE

Grapes were picked when still firm, but ripe. The bunches were de-stemmed and hand-sorted. Whole berries were pumped into an open stainless steel tank, inoculated and cool-fermented (20 – 24 degrees Celsius), while pumping over allowed thorough aeration. Malolactic fermentation started in the tanks and finished in 300-litre

French oak barrels (30% new). The wine was matured for 14 months, then blended, filtered and bottled. The blend includes Grenache (5%). 20 000 cases (6 x 750 ml) were produced.

ANALYSIS

Alcohol	13,77% vol
Residual sugar	2,7 g/l
Total acid	5,6 g/l
pH	3,54

CELLARMASTER'S IMPRESSIONS

Optimal Syrah terroir, timely picking (at the correct ripeness), and blending with a complementary variety ensure that this is a wine of balance, complexity, freshness and finesse. The warmer season gave ample mulberry fruit complemented by savoury nutmeg spice and a hint of cedar. The palate shows peppery spice and tight freshness.

CONNOISSEUR'S CHOICE

Most enjoyable with venison, spicy pâtés, guinea fowl and roast beef or lamb.