



# La Motte

## 2012 CHARDONNAY



### ORIGIN

Grapes for this wine originate from La Motte, Franschhoek. The vineyard lies 200 metres above sea-level, against a southern and south western slope.

### VITICULTURE

Vineyard blocks: 6 (4,9 ha)  
Soil type: Clovelly  
Direction planted: North-South  
Density: 4 630 vines per hectare (2,7 x 0,8)  
Root stock: Richter 99  
Clone: CY 3  
Year planted: 1997  
Trellising: Perold  
Irrigation: Drip

The vineyard is managed to maintain a perfect balance between leaf coverage and yield.

### VINTAGE 2012

A good, cold winter preceded the season. It was cool until November, resulting in slow budding. Rainfall was irregular, with little rain in December and none in January. The season will be remembered for heat waves in late January. During three consecutive days the temperature in the Boland rose above 40 degrees Celsius, followed, a few days later, by two equally hot days. Some of the exposed bunches were heat-damaged, which would, no doubt, have affected flavour.

### VINICULTURE

All the bunches were whole-pressed and the juice received a reasonable measure of oxidative treatment. The clean juice was transferred to 300-litre French

oak barrels where it was inoculated with yeast and fermented at between 17 and 20 degrees Celsius. Malolactic fermentation was also in the barrels. One third of the juice was fermented in stainless steel tanks, without malolactic fermentation. After fermentation the lees was stirred regularly over a period of eleven months. 30% of the French oak barrels in which the wine was matured were new. All the components were blended subsequent to maturation and the wine was bottled in the La Motte cellar in April 2013. 3 400 cartons (6 x 750 ml) were released as 2012 La Motte Chardonnay.

### ANALYSIS

Alcohol	12,99 % vol
Residual sugar	1,6 g/l
Total acid	5,8 g/l
pH	3,4

### CELLARMASTER'S IMPRESSIONS

The wine has tropical citrus fruit flavours, with cashew nut in the background. It has strong secondary traces of yeast and wood, but is still fresh and refreshing.

### CONNOISSEUR'S CHOICE

Excellent with caviar, snails, carpaccio pâté, crayfish (Cape rock lobster), prawns, langoustine, mussels, perlemoen (abalone) and creamy cheese.