

La Motte

2013 SAUVIGNON BLANC ORGANIC



PIERNEEF COLLECTION

This wine forms part of the premium range, which is a tribute to South African artist Jacob Hendrik Pierneef (1886 – 1957), famous for his mastership in portraying the unadorned beauty of the South African landscape and architecture. Each new release in the range reflects a different piece of Pierneef art on its back label.

ORIGIN

This is a 100% organic Sauvignon Blanc wine, made from the tenth production of grapes from one vineyard in the Walker Bay area close to the town of Bot River. The slope faces south-west and lies about ten kilometres from the Atlantic Ocean.

VINTAGE

The season started with a dry winter and high water levels in soils as well as in dams. This resulted in good budding, approximately two weeks later than normal. During November, wind caused slight damage. During December it was hot, but closer to harvest-time, night temperatures were noticeably lower, a condition that probably contributed towards high natural acids, promoting quality. Grapes were eventually harvested between 3 and 7 February. Wines are full, with good intensity and high natural acids.

VITICULTURE

Plant material is from the clone SB11 grafted on rootstock Richter 99. Plant width is 2,7 x 1,2 metres and the vineyard is trellised and irrigated. The block was planted in 2001 and is organically managed. With strong

winds and the elimination of fertilisers, conditions for the vines are very challenging, resulting in fruit with a good flavour concentration.

VINICULTURE

Grapes were picked at 22 degrees Balling and transported to the La Motte cellar in a refrigerated truck. After de-stalking, the grapes were cold-soaked for sixteen hours. Fermentation of twenty days in stainless steel tanks was at 14 degrees Celsius. The wine was left on the lees for five months before being bottled at La Motte in August 2013. Only 7 500 cartons (6 x 750 ml) were produced.

ANALYSIS

Alcohol	12,82% vol
Total acid	6,6 g/l
Residual sugar	1,7 g/l
pH	3,3

CELLARMASTER'S IMPRESSIONS

Although not a full-ripe style, the wine is fruity, with gooseberry, passion fruit, ripe apple and hints of dry wild grass in the background. While slightly less minerality than normal came from this vineyard, the wine has good intensity on the nose and a bigger body than in other years.

CONNOISSEUR'S CHOICE

A refreshing aperitif and perfect with salads, seafoods, seafood pasta and spicy foods such as Chinese and Thai dishes.