

La Motte

2015 CHARDONNAY



ORIGIN

Grapes for this wine originate from La Motte, Franschhoek. The vineyard lies 200 metres above sealevel, against a southern and southwestern 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. It is managed biologically and is SGS-certified.

VINTAGE

The preceding winter was wet and cold enough to ensure good and even budding. A hot August caused fast budding and an earlier season. The rest of the season was dry, windy and disease-free, with no heat-waves – very positive factors. Due to climatic conditions, the harvest, that was large, lost moisture, enhancing concentration and eventually ensuring excellent quality. Analyses and flavours are very promising.

VINICULTURE

All 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. 25% 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 2016. 4 000 cartons (6 x 750 ml) were bottled for release as 2015 La Motte Chardonnay.

Analysis

Alcohol	12.30% Vol
Residual sugar	1.8g/l g/l
Total acid	5.7g/l g/l
pH	3.52

CELLARMASTER'S IMPRESSIONS

The wine has a light straw colour. Prominent pear and quince fruits are supported by a hint of sweet oak in the background. The palate is medium-full, very smooth and polished in the mid-region. There is a lingering, limy, fresh citrus finish.

CONNOISSEUR'S CHOICE

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