

The Pierneef COLLECTION

2015 SAUVIGNON BLANC



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

ORIGIN

The wine is a blend of 90% Sauvignon Blanc and 10% Semillon. The Sauvignon Blanc originates from vineyards at Elgin, Bot River, Elim and Napier and the Semillon comes from Bot River. These vineyards fall under the new Origin Cape South Coast classification and are amongst the most southerly situated vineyards in Africa.

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 promising.

VITICULTURE

Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Most of the soils have a scale origin and the potential is medium. Due to cool conditions, low fertility is maintained, with a yield of approximately 6

tons/ha. Soils in the Elgin area are deeper, with a higher fertility potential and a yield of approximately 8 tons/ha.

VINICULTURE

The grapes were harvested at between 20 and 22 Balling. The wine was left on the lees for approximately 16 hours. Fermentation was at approximately 14 degrees Celsius. The wine was removed from the heavy lees and left on the fine lees for 5 months, followed by blending. The wine was bottled at the end of June and 10 000 cartons (6 x 750 ml) were released.

ANALYSIS

Alcohol	13,21% vol
Residual sugar	2,5 g/l
Total acid	6,8 g/l
pH	3,34

CELLARMASTER'S IMPRESSIONS

Vineyards in the cool, emerging wine-producing areas close to the southern point of Africa are combined to produce Wines of Origin Cape South Coast. The wine is thiol-driven, with especially citrus and granadilla flavours, and green pepper flavours in the background. The palate is very elegant, with a mineral finish.



“Self-portrait” - JH Pierneef (1886 - 1957)
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