

# The Pierneef COLLECTION

## 2016 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 mastership in portraying the unadorned beauty of the South African landscape and its architecture. Inspiration for the label designs was gained from a limited edition of 128 Pierneef linocut prints, and the labels of wines in this collection reflect a unique selection thereof.

### 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 season started about ten days earlier than normal due to higher temperatures later in the season. Some areas received only 33% of their normal rainfall, but rainfall in the Cape South Coast area was reasonably normal, with even some unwanted summer rains in the Elim and Napier areas. Harvesting started a little earlier, in order to counteract possible diseases. Elgin quality was very high and the Elim area showed excellent flavours. Subsequently, mainly tanks originating from these two areas were selected for the 2016 Pierneef Sauvignon Blanc.

### 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 shale 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 in the La Motte cellar at the end of July and 10 000 cartons (6 x 750 ml) were released.

### ANALYSIS

Alcohol	12,98%
Vol Residual sugar	2,0 g/l
Total acid	6,4 g/l
pH	3,30

### 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.

### CONNOISSEUR'S CHOICE

This elegant premium wine harmonises beautifully with sea-foods, sea-food pasta and spicy foods such as Chinese and Thai dishes. Also excellent with fresh, fruit-based green salads and dishes containing semi-dried tomatoes. A stylish, sociable wine for enjoyment as an aperitif.