

La Motte

a culture of excellence

2016 SYRAH



ORIGIN

All the grapes for this wine originate from the La Motte area near Franschhoek.

VINTAGE

The preceding winter was cold enough to ensure good budding, but in many places only 33% of the normal rainfall was received. Initially, growth and bunch-forming were good and indicated a promising harvest. With heat waves in October and January and an exceptionally high number of days with the temperature above 35 degrees Celsius in summer, the harvest potential decreased substantially. Water for irrigation was also very limited. Harvest-time was 10 — 14 days earlier than normal. The 2016 vintage yielded wines slightly lighter in style, but very elegant and drinkable.

VITICULTURE

The Syrah vineyards at La Motte Wine Estate are between 10 and 30 years old and are spread over different blocks with varying soil profiles. The vineyard blocks are situated between 200 and 300 metres above sea level. The soil is of a sandstone and granite origin and varies from a heavier texture along the slopes to a sandy, well drained texture where the landscape is more flat. All the vineyards are trellised. Different clones and micro climates on the estate lend varying characteristics to the wine.

VINICULTURE

Grapes were picked ripe, but still firm. They were cooled overnight, before 100% de-stemming and the whole berries being placed into stainless steel tanks. Selected yeasts were added immediately and fermentation was at between 24 and 28 degrees Celsius. Tanks were pumped over twice daily, with good aeration. To

promote elegance and soft extraction, most of the tanks were pressed before fermentation had been completed. The wine was matured in 300-litre French oak barrels for 14 months, 30% of which were new. To enhance colour and extraction, 15% Durif was added. The wine was bottled in October 2017 and 8 800 cartons (6 x 750 ml) were released as 2016 La Motte Syrah.

ANALYSIS

Alcohol	13,79% Vol
Residual sugar	3,0 g/l
Total acid	5,7 g/l
pH	3,47

CELLARMASTER'S IMPRESSIONS

Syrah from Franschhoek contains a natural fruitiness that includes hard-pear and mulberry. The Durif provides colour, plum fruit and texture. One of the vineyard blocks well exposed to shade, yields black pepper spice, clearly noticeable on the palate. Wood flavours are well integrated and the palate has a creamy texture.

CONNOISSEUR'S CHOICE

The full-bodied character of this wine harmonises perfectly with rich, flavourful dishes, grilled foods (including grilled vegetables), game dishes (particularly those incorporating stewed fruit and sweet aromatic spice components), peppercorn-crusted steaks and barbecued meat in a sticky, sweet sauce. The wine's abundant fruit also latches onto the sweetness in jellies, chutneys and berry sauces. The wine's abundant fruit also latches onto the sweetness in jellies, chutneys or berry sauces.