

La Motte

2017 SYRAH



ORIGIN

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

VINTAGE

The preceding winter started late, but was cold enough to allow adequate dormancy. For the second consecutive year, rainfall was lower than average and irrigation dams were not filled entirely. Conditions for budding, flowering and setting were favourable (positive for harvest size), followed by a long, dry season (negative for harvest size). During ripening, cool nights were experienced (good for quality), while dry conditions still prevailed (disease-free and good concentration). Heat waves did not present problems. The above conditions resulted in healthy grapes and good concentration, analyses and flavours.

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 2018 and 15 000 cartons (6 x 750 ml) and 300 magnums were released as 2017 La Motte Syrah.

ANALYSIS

Alcohol	13,69% vol
Residual sugar	2,3 g/l
Total acid	5,6 g/l
pH	3,44

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-crust 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.