

The Pierneef COLLECTION

2018 PIERNEEF SAUVIGNON BLANC



This wine forms part of La Motte's 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 unique linocuts on the label designs was gained from a limited edition of 128 Pierneef linocut prints displayed in the La Motte Museum on La Motte Wine Estate in the Franschhoek Valley.

ORIGIN

The wine is a blend of 88% Sauvignon Blanc and 12% Semillon. The Sauvignon Blanc originates from vineyards at Elim and Napier, and the Semillon from Elim. These vineyards fall under the Origin Cape South Coast classification and are amongst the most southerly situated vineyards in Africa.

VINTAGE

The dry conditions during the previous two seasons continued and, as a result, the harvest was 15% smaller than in 2017. The previous winter was cold enough to allow adequate dormancy, but occurred late, which delayed budding and the start of harvest-time by two weeks compared to 2017. Dry conditions promoted healthy grapes, while cool conditions preserved good flavours. Frost damage occurred in places. The harvest was also affected by hail damage in the Elim area in November.

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 degrees 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 August 2018 and 4 500 cartons (6 x 750 ml) will be released.

ANALYSES

Alcohol	12,76% Vol
Residual sugar	2,1 g/l
Total acid	7,2 g/l
pH	3,3

CELLARMASTER'S IMPRESSIONS

Vineyards in the cool, emerging wine-producing areas close to the southern tip of Africa are combined to produce a Wine of Origin Cape South Coast. The wine is thiol-driven, with especially citrus flavours. There are also green pepper and Cape gooseberry flavours in the background. The palate is very elegant, with a mineral finish. Best time to enjoy this wine will be during 2019.

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. It is also a stylish, sociable wine for enjoyment as an aperitif.