



La Motte

SYRAH 2019



ORIGIN

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

VINTAGE

With sufficient rain during the winter of 2018, reservoirs and dams recovered properly. Initial budding went well, but wet and windy conditions hampered cluster formation. A relatively cool start to summer delayed the beginning of harvest, but also resulted in promising analyses with high acidity and low pH levels. Bunches were, however, quite uneven affecting timing during the harvest. The 2019 Syrah vintage was one of the smallest since 2005.

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 meters above sea level. The soil is of sandstone and granite origin and varies from a heavier texture along the slopes to a sandy, well-drained texture in the valley. All the vineyards are trellised. Different clones and microclimates on the estate lend varying characteristics to the wine.

VITICULTURE

Grapes were picked ripe, but still firm. They were cooled overnight, before 100% destemming and the whole berries were placed into stainless steel tanks. Selected yeast 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 24 months, 30% of which were new. To enhance colour and extraction 14% Durif was added. The wine was bottled in November 2021 and 2300 cartons (6 x 750 ml) and 140 magnums were released as 2019 La Motte Syrah.

ANALYSES

Alcohol	13.35% vol
Total Acid	6.3 g/l
Residual Sugar	2.9 g/l
pH	3.47

CELLER MASTER IMPRESSIONS

Only the best batches from this already small vintage were selected for the 2019 La Motte Syrah production. Due to Covid, the bottling for this vintage was delayed, and the wine spent 24 months in the barrel, compared to the usual 14-month barrel maturation period for this wine. The meticulous selection and additional barrel maturation resulted in a wine with exceptional depth and complexity. A beautiful balance of oak and fruit sees the intense blackberry fruit complemented by cigar and coffee flavours as well as prominent nutmeg and aniseed. The palate is quite restrained with finesse on the finish. The 2019 La Motte Syrah promises exceptional maturation and even more complexity over the next 15 years.

CELLER MASTER IMPRESSIONS

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 component), peppercorn-crusted steaks and barbecued meat in a sticky, sweet sauce. The wine's abundant fruit also latches on to the sweetness in jellies, chutneys and berry sauces.