

ANNO



1695

# La Motte

*Hanneli* **R**  
2020



## ORIGIN

The Wine is a blend of Syrah (60%) and Petit Sirah (40%). A portion of the Syrah grapes originates from Elim, while the Petit Sirah grapes are Franschoek wine of origin.

## VINTAGE

Although the growing season saw less rain than average, the winter was cold and the conditions in the vineyards were positive and ensured even bunch development. Mild summer temperatures without heat waves ensured exceptional flavour development. Yields were higher than in 2019, resulting in acidity being slightly lower than previous vintage.

## VITICULTURE

The Syrah vineyards of Elim are trellised and grow in shale with a layer of "koffieklip" (coffee stone). This, combined with the cool climate, produces wines with intense perfume flavours and minerally palate. The Franschoek Petit Sirah vineyards grow in deep, sandy soil of weathered granite and sandstone, producing elegant wines with a creamy texture. Because the grapes originate from diverse terroirs, the wine have depth and complexity.

## VINICULTURE

Grape varieties for the blend were sorted and fermented separately. The wines were then matured separately in new 600-litre oak barrels. After 36 months' maturation the wines were blended and then bottled during August 2023. Only 2160 bottles were produced.

## ANALYSIS

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

## CELLERMASTER'S IMPRESSIONS

This wine consists of a blend of the best wines from the vintage. Spicy and perfumy Syra from Cape Agulhas is blended with fruity and creamy Petit from Franschoek also lending itself to intensity and colour in the blend. The wine is aged in 600-litre French oak barrels from trusted coopers for an extended time to add character, stability and depth. Full of aromas with rich elegance and a lasting presence on the finish.