



2022 PIERNEEF SAUVIGNON BLANC



This wine forms part of La Motte's ultra-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.

ORIGIN

The wine is a blend of 85% Sauvignon Blanc and 15% Semillon. The grapes for this wine come from Elim. These vineyard falls under the origin Cape South Coast and are some of the most southerly vineyard in Africa.

VINTAGE

Budding was visibly late, ascribed to a later winter and relatively cool climate until even the end of November. Summer remained cool, without heatwaves. As a result of these conditions, harvesting started between 10 and 14 days later than usual and only for the second time in 20 years did La Motte start harvesting as late as February. The Cape South Coast received a lot of rain and even though the grape production was low in Napier, the fruit was good quality.

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.

VINICULTURE

The grapes were harvested at between 20 and 22 degrees Balling. The wine was allowed 16 hours of skin contact. 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. 2500 cases were bottled in September 2021.

ANALYSIS

Alcohol	12,35% Vol
Residual sugar	2,1 g/l
Total acid	6.2 g/l
pH	3,34

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, and green pepper and Cape gooseberry flavours in the background. The palate is very elegant, with a mineral finish.

CONNOISSEUR'S CHOICE

With its delightful mineral finish, the 2021 Pierneef Sauvignon Blanc harmonises beautifully with seafood as well as the spicy notes of Chinese and Thai dishes. An elegant choice as an aperitif, this Sauvignon Blanc also works well with the freshness of salads and the acidity of tomatoes, especially semi-dried tomatoes.