

La Motte

2022 ROSÉ
Vin de Joie



ORIGIN

The 2022 La Motte Rosé is a blend of 71% Grenache, 17% Mourvèdre, 6 % Shiraz and 6% Cinsault. The grapes are from different districts in the Western Cape. The Grenache comes from Swartland and Stellenbosch while the Mourvèdre and Cinsault come from Franschhoek and the Shiraz from Elim.

VINTAGE

Growing conditions were predominantly problem-free with an ideal cold and wet winter leading up to the 2022 harvest. Despite wintry weather persisting, budding went well and the cooler early summer resulted in exceptional flavour development. Sudden heatwaves during harvest caused lower acids and higher pH levels compared to the previous vintage.

VITICULTURE

Different terroirs are represented in this wine. All three of the main mother rock formations in South Africa are represented in these terroirs. This includes decomposed variations of shale, granite and Table Mountain sandstone. The varieties and different blocks conveniently ripen on different dates during the harvest and allowed the winemaking team to give special treatments and care to all the grapes in this dedicated Rosé protocol. The vineyards are all trellised and all is picked by hand.

VINICULTURE

The varieties and different blocks were picked and processed separately. The grapes were cooled down for one night in a cold room to release as little colour as possible at crush. The grapes were

destemmed and immediately fed into a press where the free run juice drained as it arrived. Only the the first 600 litres of juice from a ton were used to make this wine. After flotation, the wine was racked and fermented cool in a stainless-steel tank. The wine was then blended and stabilized before filtration and bottling took place. Only 12000 cartons (6 x 750ml) were produced.

ANALYSIS

Alcohol	12,5% vol
Residual sugar	1,3 g/l
Total acid	5,4 g/l
pH	3,22

CELLARMASTER'S IMPRESSIONS

Salmon pink to onion skin in colour this Rosé is typical Mediterranean in appearance. Slightly restraint but well-defined melon, grapefruit and nectarine on the nose with a hint of sweet candyfloss in the young wine. The palate is polished and juicy on entry with the medium acidity bringing freshness and length. A fresh nectarine aftertaste remains.

CONNOISEUR'S CHOICE

This wine will go well on its own on a warm summer day or paired with simple salads, charcuterie, plainly served salmon, trout or crayfish, fishy soups, or paella with saffron.