



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 mastery 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 vineyards fall under the origin Cape South Coast and are some of the most southerly vineyards in Africa.

VINTAGE

Ideal winter conditions with ample rain laid the foundation for a good vintage, even though summer rains demanded greater disease management. Increased fertility in the growing season resulted in a higher yield than the previous two years. While the 2022 volume was satisfactory, acidity levels in grapes from the Elim district were lower than average.

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 p/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. 4500 cases were bottled in September 2022.

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 2022 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.