



# La Motte

## STRAW WINE



### ORIGIN

This wine was made from dried Viognier grapes originating from Franschhoek and Stellenbosch. The Franschhoek grapes were picked during the 2015 and 2016 harvest-times and the Stellenbosch grapes in 2016.

### VINICULTURE

Grapes are picked at the same degree of ripeness as for natural dry wines – between 23 en 25 degrees Balling. Bunches are arranged on straw-covered pallets in the shade outside the cellar. This ensures good aeration, which allows the grapes to dry naturally. After two to three weeks, the sugar will concentrate to a content of approximately 40 degrees Balling. The dried grapes are then pressed in a basket press and the juice obtained is about 100 litres per original ton of grapes. After solid particles have settled, the clean juice is transferred to a small barrel. Fermentation of about two months is allowed, after which the yeast cells die naturally and the wine is left with natural residual sugar.

The wine was blended in October 2016 and on 27 October 2016 only 1 700 x 375-ml bottles were produced.

### ANALYSIS

Alcohol	9,42% vol
Residual sugar	246 g/l
Total acid	6,2 g/l
pH	3,79

### CELLARMASTER'S IMPRESSIONS

Because of the distinctive aromatic characteristics, Viognier grapes were selected for this wine. The drying process and barrel fermentation create a golden colour. On the nose the wine is intense, with prominent aromas of dried apricot, almond and distinctive jasmine. The wine has a silky texture and a nutty after-taste.

### CONNOISSEUR'S CHOICE

The wine will complement most sweet desserts, especially stewed dried fruit with custard, apple crumble, ginger-flavoured sweet dishes, cardamom-flavoured desserts, lemon meringue and cheese-cake. It also goes very well with salty cheeses such as Roquefort and Feta.