

La Motte

Méthode Cap Classique

2013 VINTAGE

BRUT



ORIGIN

La Motte Méthode Cap Classique (MCC) originates from Franschhoek and the Chardonnay as well as Pinot Noir grapes from which the wine was made, were produced on La Motte. Vineyards lie against a southern slope 200 metres above sea level.

VINTAGE

The season started with a good winter, with high water levels in the soil and in dams. This resulted in good budding, approximately two weeks later than normal. In some areas, wind caused damage during November. The highest average December temperature in 48 years was recorded in the Stellenbosch area. Closer to harvest-time, night temperatures were noticeably lower, which probably contributed to high natural acids, promoting quality.

VITICULTURE

The vineyard rows run in an east-west direction and the soil is Clovelly with a high sand content. Vines are trellised according to the Perold system, with drip irrigation. The Chardonnay was planted in 1997 and the Pinot Noir in 1985. Vineyards are managed to maintain a perfect balance between leaf coverage and yield and are managed biologically.

VINICULTURE

The grapes were harvested at between 18 and 20 Balling and the Chardonnay and Pinot Noir were fermented separately. Bunches were whole-pressed, the juice was allowed to settle, where after the clear juice was cool-fermented. Fermentation

was followed by blending in the ratio 68% Chardonnay and 32% Pinot Noir. Fifteen percent of the base wine was from the 2012 vintage, matured in barrels. After stabilization, the wine was sweetened, inoculated and then bottled on 2 August 2013. Fermentation was in the bottles and the wine was matured on the lees for 32 months. The wine is "Brut Natural", which means that no sweetening was added during degorgement in June 2016. Only 3 282 bottles were released.

ANALYSIS

Alcohol	12,19% vol
Residual sugar	2,3g/l
Total acid	7,8 g/l
pH	3,36

CELLARMASTER'S IMPRESSIONS

A fine mousse promises an exciting, fresh wine with dimension. Lots of secondary aromas are present – yeasty flavours of baked bread are prominent, followed by nuts and ripe pear fruit. The entry is soft and foamy and the freshness of the wine lingers with a long presence.

CONNOISSEUR'S CHOICE

La Motte MCC will complement a wide variety of South African food. Good with most local cheeses, especially soft cheese, luxury food such as oysters and crayfish, egg in all forms, line fish with or without sauce, pastries, especially mushroom quiche, salads, carpaccio and light meats such as poultry, veal and pork.