

La Motte

a culture of excellence

2023
ROSE
VIN DE JOIE



ORIGIN

The 2023 La Motte Vin de Joie Rose is a blend of 78% Grenache, 15% Mourvèdre and 6 % Shiraz and 1% 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

The approach to the season was positive, marked by normal bud, bloom, and set. Although the initial shoot growth was slow, it later accelerated, particularly after the early December rain. Harvest time commenced earlier than expected. While the analyses for the early grapes were favorable, acidity unexpectedly decreased in some of the later grapes. The intensity of the aromas remained impressive. The season will be remembered for the substantial rain in March, especially impacting the later red grapes.

VINEYARDS

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 block 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 Rose protocol. The vineyards are all trellised and all is picked by hand.

WINE MAKING

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 first 600 l 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.

ANALYSES

Alc 12.65%
pH 3.29
TA 5.8 g/l
RS 1,6 g/l

CELLAR MASTERS IMPRESSIONS

Salmon pink to onion skin in colour this rose 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.

CONNOISSEURS' 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.