

La Motte

2018 MÉTHODE CAP CLASSIQUE MAGNUM



ORIGIN

La Motte's MCC originates from Franschhoek and the Chardonnay as well as the Pinot Noir grapes from which the wine was made, were produced on La Motte. Vineyards grow against a southern slope 200 metres above sea level.

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 2014. Vineyards are managed to maintain a perfect balance between leaf coverage and yield and are managed biologically.

VINTAGE

The dry conditions of the previous two seasons continued and, as a result, the harvest was 15% smaller than in 2017. The preceding winter was cold enough, but started late. Due to this, budding was delayed and harvesting started two weeks later compared to the 2017 harvest. Once again, dry conditions promoted healthy grapes, while cool conditions allowed flavours to be retained. Frost damage occurred in places.

VINICULTURE

The grapes were harvested at between 18 and 20 Balling and the Chardonnay and Pinot Noir were fermented separately. Bunches were whole-pressed and the juice was allowed to settle, whereafter the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 91% Chardonnay and 9% Pinot Noir. Five percent of the base wine was from the 2017 vintage and was matured

in barrels. After stabilisation, the wine was sweetened and inoculated and then bottled on 14 June 2018. Fermentation was in the bottles and the wine was matured on the lees for 16 months. The wine is "Brut Natural" — no sweetening was added during "degorgement". "Degorgement" was in October 2019 and only 390 bottles were released.

ANALYSIS

Alcohol	11,13% Vol
Residual sugar	1,0 g/l
Total acid	6,8 g/l
pH	3,23

CELLARMASTER'S IMPRESSIONS

Mainly Chardonnay was used for the 2018 La Motte MCC, which includes a special edition magnum. An attractive bouquet of citrus, brioche and nuts with fine bubbles brings an exciting presence on the palate and leaves a refreshing finish.

CONNOISSEUR'S CHOICE

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