

# La Motte

# 2015 MÉTHODE CAP CLASSIQUE



#### **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 grow against a southern slope 200 metres above sea level.

#### VINTAGE

The preceding winter was wet and cold enough to ensure good and even budding. A hot August caused fast budding and an earlier season. The rest of the season was dry, windy and disease-free, with no heat-waves – very positive factors. Due to climatic conditions, the harvest, that was large, lost moisture, enhancing concentration and eventually ensuring excellent quality. Analyses and flavours are promising.

### **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 and the juice was allowed to settle, whereafter the clear juice was cool-fermented. Fermentation was followed by blending

in the ratio 55% Chardonnay and 45% Pinot Noir. Fifteen per cent of the base wine was from the 2014 vintage that was matured in barrels. After stabilisation, the wine was sweetened, inoculated and then bottled on 19 June 2015. Fermentation was in the bottles and the wine was matured on the lees for 29 months. The wine is "Brut Natural" — no sweetening was added during "degorgement". "Degorgement" was in November 2017 and only 4 300 bottles were released.

#### **ANALYSIS**

Alcohol	11,9% vol
Residual sugar	1,2 g/l
Total acid	8,2 g/l
На	3.28

### **CELLARMASTER'S IMPRESSIONS**

Almost equal amounts of Chardonnay and Pinot Noir were matured on the lees to bring enough body and roundness to avoid adding any sweetness, while the firm acidity delivers finesse and freshness. 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 food 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.