

La Motte

2020
CHARDONNAY

ORIGIN

Grapes for the wine originate from La Motte Wine Estate in the Franschhoek Valley. The vineyard lies at an altitude of 200 metres above sea-level, against a southern and south-western slope.

VINTAGE

Conditions following the 2019 harvest were favourable and good reserves were built up in the vines. Rainfall was lower than average, but the weather was cold enough to allow good and even budding. Summer conditions were mild, without heat-waves, which promoted flavour development. The harvest was larger than that of 2019, while acids were slightly lower, probably as a result of the larger production.

VITICULTURE

The vineyard grows in sandy soil of a sandstone and granite origin — the oldest and largest block was planted in 1997. Yield is naturally low and was between 5 and 6 tons per hectare in 2020. In order to promote good acid and different fruit profiles, grapes are harvested on different dates. Vineyard blocks are managed to maintain a perfect balance between leaf coverage and yield. Grapes were picked by hand.

VINICULTURE

Initially, fermentation was in tanks, while further fermentation and maturation were in 300-litre barrels. Malolactic fermentation was also in barrels. One third of the juice was fermented in stainless steel tanks, without malolactic fermentation. Twenty percent of the French oak barrels in which the wine was matured,

were new. After the 12-month maturation period, all the components were blended. The wine was bottled in the La Motte cellar in June 2021. Production: 6 600 cartons (6 x 750 ml).

ANALYSIS

Alcohol	12,38% vol
Residual sugar	1,4 g/l
Total acid	5,8 g/l
pH	3,57

CELLARMASTER'S IMPRESSIONS

Light straw colour. Fruity nectarine and citrus blossom on the nose, with hints of cashew nut and baked bread as the only evidence of wood maturation. A juicy and polished entry, medium-full, with lots of citrus and juicy peach on the palate. Lively length with good freshness for a wood-matured wine.

CONNOISSEUR'S CHOICE

The La Motte Chardonnay is a versatile food partner. A classic option with creamy cheese and egg dishes such as quiche and soufflé, it is also a beautiful partner to subtle spice and curries. With its creamy undertones and elegant character, it makes for a classic combination with seafood - from luxurious choices of caviar, snails, crayfish and pâté to the simplicity of mussels.

