

La Motte

2016 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 cold enough for good budding, but in many places only 33% of the normal rainfall was received. Initially, growth and bunch-forming were good and indicated a promising harvest. As a result of heat-waves in October and January and abnormally many days with temperatures over 35 degrees Celsius during summer the harvest was substantially smaller than expected. Irrigation water was also very limited. Harvesting was 10 to 14 days earlier than normal and the total acid was lower and pH higher as a result of the heat.

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 70% Chardonnay and 30% Pinot Noir. Fifteen per cent of the base wine was from the 2015 vintage that was matured in barrels. After stabilisation, the wine was sweetened, inoculated and then bottled on 28 April 2016. Fermentation was in the bottles and the wine was matured on the lees for 36 months. The wine is "Brut Natural" — no sweetening was added during "degorgement". "Degorgement" was in May 2019 and only 3 500 bottles were released.

ANALYSES

Alcohol	11,38% Vol
Residual sugar	1,2 g/l
Total acid	6,4 g/l
pH	3,22

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 variety of food styles and occasions. Good with most soft cheeses, rich food such as buttery line fish, poached eggs served with Hollandaise sauce, oysters and grilled crayfish. Enjoy with seasonal salads served with vinaigrette and light meats such as veal and pork with creamy sauces.