wine.co.za
easiest way to buy wine

# La Motte Chardonnay 2004




**Chardonnay-du-Monde 2006 - Gold**
**International Wine & Spirit Competition 2006 - Bronze**
**Michelangelo Awards 2006 - Silver Medal**
**International Wine Challenge 2005 - Seal of Approval**
The intense citrus aromas, well balanced with straw and nut/wood flavours. The palate is medium-full but shows a stronger mineral oily or buttery presence. Dry and refreshing after-taste.

Essentially a fine-food wine, with caviar, snails, carpaccio, patÃ©, crayfish (Cape rock lobster), prawns, langoustine, mussels, perlemoen (abalone) and creamy cheese.

**variety :** Chardonnay | 100% Chardonnay
**winery :** La Motte
**winemaker :** Edmund Terblanche
**wine of origin :** Coastal
**analysis :** **alc :** 14.11 % vol **rs :** 1.5 g/l **pH :** 3.38 **ta :** 5.9 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fruity **wooded**
**pack :** Bottle

Chardonnay-du-Monde 2006 - Gold
International Wine & Spirit Competition 2006 - Bronze
International Wine Challenge 2005 - Seal of Approval
Michelangelo Awards 2006 - Silver Medal

**in the vineyard :** **Location of La Motte**
33 53 latitude, Franschhoek Valley, South Africa

Vineyards blocks: 6 (4,9 ha) and 31 (2,3 ha)
Soil types: Clovelly (6) and Oakleaf (31)
Direction planted: north-south
Density: 4 630 vines per hectare (2,7 x 0,8)
Root stock: Richter 99
Clones: CY3 (6) and CY5 (31)
Year planted: 1997 (6) 1990 (31)
Trellising: Perold
Irrigation: Drip

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

**about the harvest:** Winter was late and very cold, with heavy snowfalls in and around Franschhoek. Budding was even and thanks to the moist soil after the late winter rains, growing conditions during spring were good. Due to the relativley cool and dry summer, the grapes were harvested 2 weeks later than usual. Only one heat wave on 04 January, was an abnormal condition during an otherwise perfect season. Throughout there was little cause for disease and grapes were very healthy. Grapes were picked at 23-23.5Â° Balling from 13-25 February, and the yield was 9 tons per hectare.

**in the cellar :** Immediatly after de-stalking, the juice was seperated from the skins. Approximately 50% of the bunches were whole-pressed. The clean juice were transferred to 225-litre barrels, where it was inoculated with yeast and fermented at between 17-20Â°C. Malolactic fermentation was also in barrels. One 3rd of the juice was fermented in stainless steel tanks (non-malolactic). After fermentation the lees was stirred regularly over a 11 month period. Half the barrels (100% Frenck oak) in which the wine was matured was new. The components were blended subsequent to maturation. On 21 June 2005 the wine was bottled in La Motte cellar and after 2 months of bottle maturation, 2 500 cartons (12 x 750ml) were released as 2004 La

Motte Chardonnay.

La Motte
Franschhoek
021 876 8000
www.la-motte.com