

## 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, pat  , 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

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### 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 relatively 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 23-23.5   Balling from 13-25 February, and the yield was 9 tons per hectare.

**in the cellar :** Immediately after de-stalking, the juice was separated 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 17-20  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% French 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

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