

## La Motte Shiraz/Viognier 2003

\*\*\*\* John Platter 2006

\*\*\*\* John Platter 2005

This new addition to the La Motte range is a sociable wine that suites a relaxed lifestyle. The Viognier lends an exceptional gentleness to the blend - the palate is elegant and friendly with medium-full peach and cherry flavours. The tannins are refreshing. On the nose the wine impresses with blackberry and violet flavours. Having received a John Platter 4 Star rating even before release, this newcomer deserves to be explored!

An innovative blend like this lends itself to exciting adventures with a variety of foods. Taste how beautifully it harmonises with duck, smoked chicken, aromatic foods, venison, roast lamb or beef and spicy pates. Also perfect on its own.

variety : Shiraz | 90% Shiraz, 10% Viognier

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Coastal

analysis : alc : 14.03 % vol rs : 2.24 g/l pH : 3.62 ta : 5.53 g/l

type : Red      wooded

pack : Bottle

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### in the vineyard : Location of La Motte

33 53 latitude, Franschhoek Valley, South Africa

The Shiraz component is from La Motte at Franschhoek, while the Viognier originates from the Helderberg area near Stellenbosch. The Shiraz comes from the 2003 vintage and the Viognier comes from the 2004.

Shiraz vineyards at La Motte grow in deep, sandy soil against a southern slope. The block is trellising according to the Perold system and managed to be perfectly balance between leaf coverage and yield.

The Viognier vines grow in deep red soil against a south-easterly slope in the Helderberg basin, overlooking the False Bay.

**about the harvest:** The 2003 vintage was preceded by a cool, wet winter. Relatively cool conditions prevailed during summer and lent distinctive varietal flavours to the wine. Favourable growing conditions caused abnormal large berries, yet the elegant wines produced showed good colour and concentration. The year was also characterised by healthy grapes and even ripening. Grapes were harvested at 25Å° Balling on 12 March. Yield is limited to 8 tons per hectare. It was the second harvest of this 5 year old vineyard.

The 2004 season was very late, which allowed a favourable long ripening period. This was to the benefit of most varietals and excellent quality white and red wines were made. The 2004 harvest was a first from this young vineyard. The Viognier were harvested at 26Å° Balling.

**in the cellar :** The Shiraz was harvested seperately and fermented into roto tanks, followed by maturation in 2nd fill 225-litre French oak barrels. The Viognier was pressed in whole bunches, followed by fermentation in 2nd fill 225-litre Frenck oak barrels. During June 2004 it was blended with the Shiraz. The blend was then matured in wood for a further 6 months.

On 1 December 2004, 6 300 x 750ml were bottled for release as 2003 La Motte Shiraz/Viognier



**La Motte**  
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