

## La Motte Shiraz 2003

Wine Masters Challenge 2006 - Gold

\*\*\*\* John Platter 2006

Veritas 2006 - Gold

International Wine & Spirit Competition 2006 - Bronze

Concours Mondial de Bruxelles Awards 2006 - Silver Medal

Swiss International Air Lines Wine Awards 2006 - Seal of Approval

Michelangelo International Wine Awards 2005 - Double Gold

Sant'Antonio Classic Wine Trophy 2005 - Gold

Grapes have been carefully selected from specific vineyards in different regions to capture the desired spicy, berry and violet flavours rather than the over-ripe plummy aromas. The wine has a firm structure, promising a good maturation potential.

The first impression of the wine is its prominent sweet tobacco and fruitcake aromas. There are also layers of blackberry, with cinnamon, clove and wildflower flavours. The palate is medium to full, with powdery tannins that will become velvety soft and elegant with time. There is a pleasant leathery aftertaste.

Most enjoyable with venison, spicy pâtés, guinea fowl and roast beef or lamb.

**variety :** Shiraz | 100% Shiraz

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Coastal

**analysis :** alc : 14.28 % vol    rs : 2.37 g/l    pH : 3.83    ta : 5.15 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fragrant    **wooded**

**pack :** Bottle

Wine Masters Challenge 2006 - Gold

\*\*\*\* John Platter 2006

Veritas 2006 - Gold

Concours Mondial de Bruxelles Awards 2006 - Silver Medal

Michelangelo International Wine Awards 2005 - Double Gold

Sant'Antonio Classic Wine Trophy 2005 - Gold

### **in the vineyard : Origin:**

This wine was made from grapes originating from vineyards growing in different regions in the Cape winelands - Wellington (30%), Walker Bay (20%), Swartland (20%), Darling (15%), Paarl (10%) and Durbanville (5%).

### **Vintage:**

The 2003 vintage was preceded by a cool, wet winter. Summer was relatively cool throughout, lending exceptional varietal flavours to the grapes. Conditions favoured healthy grapes and even ripening. Although favourable growing conditions caused larger than normal berries, the elegant wines that were made show good concentration and colour.

### **Viticulture:**

All the vineyards have unique macro climates and grow in a large variety of soil types. Different clones are represented. All vineyards are trellised in accordance with the Perold system and are managed to be perfectly in balance in terms of leaf coverage and yield.

Thanks to the different terroirs, each region produces its own distinctive grapes. The result is that each region makes a unique contribution in flavour and structure. Furthermore, each terroir has its own time of ripening and grapes were harvested over a period of one month.

**in the cellar :** The de-stalked grapes were cold-soaked for two to three days.



Approximately 20% was allowed to ferment spontaneously to enhance complexity. The rest was inoculated with selected yeast strains, which ensures controlled fermentation and promotes clean varietal flavours. Fermentation was in roto tanks at between 23 and 25 degrees Celsius. After fermentation, there was extended skin contact for up to 20 days.

The wine was matured in 225-litre oak barrels - 30% new, 30% second-fill and 40% third-fill (85% French, 10% American and 5% Hungarian) for 19 months. After selection of the best barrels the wine was blended and 2,500 cartons (12 x 750 ml) were bottled on 14 June 2005 and released as 2003 La Motte Shiraz.

## La Motte

Franschhoek

021 876 8000

[www.la-motte.com](http://www.la-motte.com)

