

La Motte Shiraz/Viognier 2004

This wine forms part of the ultra premium range which is a tribute to South African artist Jacob Hendrik Pierneef (1886-1957), famous for his mastership in portraying the unadorned beauty of the South African landscape and its architecture. Each new release in the range reflects a different piece of Pierneef art on its label.

The Viognier lends an exceptional gentleness to the blend. The palate is elegant and friendly, with medium-full peach and cherry flavours. Tannins are refreshing and the wine has a very smooth finish.

Style

This wine was inspired by the great Cote Rotie style in the northern Rhone area. It is a unique blend of white and red. The flamboyant flavour of the Viognier is a lively complement to the spiciness of the Shiraz.

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 pâtés. Also perfect on its own.

variety : Shiraz | 89% Shiraz, 11% Viognier

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.0 g/l pH : 3.72 ta : 5.0 g/l

type : Red **wooded**

pack : Bottle

****½ John Platter 2007

Stephen Tanzer Rating USA 2007 - Very Good (87)

Swiss International Air Lines Wine Awards 2006 - Bronze

in the vineyard : Origin

The wine is a blend of 89% Shiraz and 11% Viognier. The Shiraz component is from a vineyard in the Darling area and the Viognier originates from a vineyard in the Franschhoek region. This selection was mainly motivated by the fact that the two vineyards ripen exactly together to a desirable degree. This made it possible to ferment the components together.

Vintage

A cold winter allowed even budding in spring, followed by a relatively cool summer that caused picking to start two weeks later than usual. Only one heat wave, on 4 January, interrupted an otherwise perfect season. The dry summer also prevented disease and the grapes arrived in a healthy condition. Picking started on 19 February 2004.

Viticulture

The Shiraz vineyard in the Darling area grows in deep, fertile soil. The block is trellised and managed to be perfectly in balance regarding leaf cover and yield. Grapes - the first from this young block - were harvested at 24° Balling. The yield was limited to eight tons per hectare.

The Viognier component was also from a young block producing its first grapes. Yield was a low two tons per hectare and the grapes were harvested at 28° Balling.

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 25° 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 26° Balling.

in the cellar : The two varietal were harvested together and fermented together. The wine was pumped over regularly and fermented at 25 degrees Celsius. After fermentation the wine macerated on the skins for a further two weeks. Malolactic fermentation and maturation took place in second and third full 225-litre French oak barrels.

The wine was matured for 15 months and bottled at La Motte in September 2005

La Motte

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