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La Motte Pierneef Shiraz/Viognier 2005



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 pÃ¢tÃ©s. Also perfect on its own.

variety : Shiraz | 91% Shiraz, 9% Viognier
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Coastal
analysis : **alc :** 13.8 % vol **rs :** 2.37 g/l **pH :** 3.61 **ta :** 5.71 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2008 4½ stars John Platter 2011
2007 Santam Classic Wine Trophy - Gold 2009
Decanter World Wine Awards - Gold 2009
4½ stars John Platter 2010
2006 Challenge International du Vin - Gold 2008
Syrah du Monde - Gold 2008
Mundus Vini - Gold 2008
Veritas - Double Gold 2008
4½ stars John Platter 2009
2005 Concours Mondial de Bruxelles - Gold 2007
International Wine Challenge - Gold 2007
International Wine Challenge Trophy Winner (Best South African Shiraz) 2007
Invited to compete in Tri-Nations Competition Sept 07 2007
Mundus Vini - Gold 2007
Michaelangelo International Wine Awards - Gold 2007
International Wine & Spirits Competition - Silver 2007
South African Airways Premium Class listing 2008
4½ stars John Platter 2008
2004 4½ stars John Platter 2007
Stephen Tanzer Ratings USA - Very good (87) 2007
2003 4 stars John Platter 2005
4 stars John Platter 2006

in the vineyard : Origin

The wine is a blend of 91% Shiraz and 9% Viognier. The Shiraz component is from Darling (50%), Stellenbosch (30%) and Swartland (20%), while the Viognier originates from a vineyard in the Franschhoek region. The Shiraz blocks that had ripened earlier were selected to coincide with the Viognier, normally an early ripener. This made it possible to ferment the two varietals together.

Vintage
Conditions before the harvesting season were drier than the average over the long term. Winter was late, but cold. Budding was even and was promoted by warmth during spring. Thunder storms with nitrogen deposits caused lush growth and a substantial removal of foliage was needed. Conditions during ripening were hot, but

bunches and varietal flavours were protected by more luscious leaf cover. Harvesting started two weeks earlier than normal.

Viticulture
Each vineyard grows in its own macro climate and different clones are represented. All vineyards are trellised and are managed to be perfectly in balance regarding leaf cover and yield. Thanks to the different terroirs, each area produces grapes with specific characteristics, allowing the wines from each area to make a unique contribution in flavour and structure. The yield of the Shiraz was limited to below 8 tons per hectare, while the Viognier vineyard was young and yielded less than 4 tons per hectare.

about the harvest: The two varietals were harvested together and fermented together.

in the cellar : Bunches and berries were hand-selected before being placed into the tank. The wine was pumped over regularly and fermented at 25 degrees Celcius. After fermentation the wine macerated on the skins for another three weeks. Malolactic fermentation and maturation took place in 225-litre French oak barrels, 50% of which were new. The wine was matured for 15 months before being bottled at La Motte in July 2006.

La Motte
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