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La Motte Chardonnay 2006



Although the wine spent a year of its life in barrels, the style is very fruity and fresh. Pineapple and grapefruit are prominent, with a hint of dried peaches in the background. A slight evidence of wood maturation appears in the form of straw and toffee. The palate is medium to light in style, but complex, with layers of fruit and yeasty evidence of months of lees contact. The finish is refreshing.

Essentially a fine-food wine. Excellent with caviar, snails, carpaccio, patÃ©, 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 :** 13.94 % vol **rs :** 4.9 g/l **pH :** 3.38 **ta :** 5.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2008 John Platter 4 Stars

in the vineyard : Origin
Grapes for ths wine were produced on La Motte. The vineyard lies 200 metres above sea level.

Vintage
The period preceding the 2006 harvest was reasonably normal according to long-term conditions. The winter was wet and cold enough to ensure dormancy, but an untimely hot period during August might have been the cause of uneven budding in some varietals. This had a slight effect on the Chardonnay. Furthermore, very windy conditions occurred in December and water consumption was high. This condition caused smaller berries, which was a positive aspect.

Vineyard blocks: 6 (4,9 ha)
Soil types: Clovelly
Direction planted: north-south
Density: 4,630 vines per hectare (2,7 x 0,8)
Root stock: Richter 99
Clones: CY3
Year planted: 1997
Trellising: Perold
Irrigation: Drip

Vineyards are managed to maintain a perfect balance between leaf coverage and yield.

about the harvest: Harvesting started at the normal time and those grapes harvested early escaped the hot February conditions. Grapes were also extremely healthy and the yield was high.

in the cellar : All bunches were whole-pressed. Juice was handled with reasonable oxidativity. The clean juice was transferred to 500-litre barrels, where it was inoculated with yeast and allowed to ferment at between 17Â° and 20Â° C. Malolactic fermentation was also in barrels. One third of the juice was fermented in stainless steel tanks (non-malolactic). After fermentation the lees was stirred regularly over a period of eleven months. A third of the French and Hungarian barrels in which the wine was matured was new. All the components were blended subsequent to maturation.

On 1 May 2007 the wine was bottled in the La Motte cellar and, after two months of bottle maturation, 2,000 cartons (12x750ml) were released as 2006 La Motte Chardonnay.

La Motte

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