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La Motte Pierneef Shiraz/Viognier 2006



The wine shows intense red berry fruit with slight caramel nuances extracted from the French oak. These are well integrated with dried peach flavours. The ample-bodied palate has a powdery texture with spicy undertones and lots of dimension.

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 | 90% Shiraz, 10% Viognier
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Coastal
analysis : **alc :** 13.76 % vol **rs :** 2.5 g/l **pH :** 3.68 **ta :** 5.1 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2008 Veritas Awards - Double Gold Medal
Challenge International du Vin 2008 - Gold Medal

in the vineyard : Origin
The wine is a blend of 90% Shiraz and 10% Viognier. The Shiraz component is from Bot Rover in the Walker Bay Region (50%), Franschhoek (25%) and Wellington (25%) while the Viognier originates from Wellington.

Vintage
The period that proceded the 2006 harvest was reasonable normal in terms of long-term standards. Winters was sufficiently wet and cold to ensure dormancy, but an untimely hot period during August was probably the cause of uneven budding in some of the varietals. Shiraz was severly affected and intensive measures were required to ensure more even budding. December was a very windy period and water consumptoin was high. the stress caused smaller berries to be formed - a positive factor. Harvesting started at the normal time and grapes for this wine were picked between 10 February and 8 March.

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 6 tons per hectare.

about the harvest:
The Viognier, that ripens before the Shiraz, was harvested on 10 February and placed in a refrigerator. Harvesting of the Shiraz followed three weeks later. Both varietals wre hand-sorted and placed together in one tank.

in the cellar : The wine was pumped over regularly and fermented at 25 degrees Celcius. After fermentation the wine macerated on the skins for another two weeks. Malolactic fermentation and maturation took place in 225-litre French oak barrels, 66% of which were new. The wine was matured for 15 months before being bottled in

November 2007 for release as 2006 La Motte Shiraz Viognier.

La Motte

Franschhoek

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