

La Motte Pierneef Shiraz / Viognier 2007

The intense violet colour of this wine reflects a season that was excellent for Shiraz. Blueberry and stewed plum fruits are surrounded by pepper, clove and liquorice spices. The best characteristic of this wine is the generous palate with layered concentration and chalky tannins. The balance is harmonious.

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. Harmonises beautifully with duck, smoked chicken, aromatic foods, venison, roast lamb or beef and spicy patés. Also perfect on its own.

variety : Shiraz | 91% Shiraz 9% Viognier

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Coastal

analysis : alc : 13.67 % vol rs : 2.6 g/l pH : 3.76 ta : 5.4 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2009 Decanter World Wine Awards - Gold Medal

International Wine Challenge 2007

2009 Santam Classic Wine Trophy Award

in the vineyard :

Origin

The wine is a blend of 91% Shiraz and 9% Viognier. The Shiraz component is from Bot Rover in the Walker Bay Region (50%), Darling (20%), Franschhoek (16%) and Elim (5%) while the Viognier originates from Wellington.

Vintage

The period that preceding the 2007 harvest was virtually perfect for wine-making purposes - a cold winter, cool spring-time, welcome early summer rains and a dry January. Few problems were encountered and only routine leaf management and other practices were required until the end of January, when the Boland was hit by an extended heat wave. This condition deprived early varieties such as Viognier of their valuable hanging time and forced wine-makers into early harvesting. Temperatures became mild again and allowed the Shiraz varietal gradual ripening. Flavours and analyses were good, with good acid and pH levels. Grapes were also exceptionally healthy.

Viticulture

The vineyards all have unique macro climates and grow in a large variety of soil types. Different clones are represented. All the vineyards are trellised according to the Perold system and managed to be perfectly balanced in leaf cover and yield. Thanks to the different terroirs, each area produces grapes with specific characteristics, allowing the grapes from each area to make a unique contribution in flavour and structure. As a result of intensive harvest control after the uneven budding, yield was less than six tons per hectare.

about the harvest: The Viognier, that ripens before the Shiraz, was harvested on 7 February and placed in a refrigerator. Harvesting of the Shiraz followed a week later. Both varieties were hand-sorted and placed together in one tank.



La Motte

Franschhoek

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