

## La Motte Pierneef Sauvignon Blanc 2008

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 wine has a pale straw colour with a light green tint. It shows a rich complexity of tropical fruit flavours such as passion fruit, melon, apples and litchi. There are also hints of "fynbos", the natural vegetation on the farm. On the palate there are lime and gooseberry flavours, complemented by a firm structure and refreshing acidity. The wine has a persistent mineral finish.

A refreshing aperitif and perfect with salads, sea foods, sea food pasta and spicy foods such as Chinese and Thai dishes.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Coastal

**analysis :** alc : 13.82 % vol    rs : 1.6 g/l    pH : 3.33    ta : 5.96 g/l

**type :** White      organic

**pack :** Bottle    **closure :** Cork

### in the vineyard :

#### Origin

This is a 100% Sauvignon Blanc and was made from the fourth production of grapes from one vineyard in the Walker Bay area close to the town Bot River. The slope faces south-west and is situated approximately 10 kilometres from the Indian Ocean.

#### Vintage

The build-up towards the 2008 season was almost perfect for wine-making, with a cold winter, cool spring-time, welcome early summer rains and a dry January. Routine leaf management and other necessary practices were almost problem-free until the end of January, when the Boland area experienced an unusually long-lasting heat wave. Early varieties such as Sauvignon Blanc were deprived of the valuable last period of hanging on the vines and earlier harvesting was necessary. In spite of this, the flavours and analyses were good, with high acids combined with higher sugars. Grapes were also exceptionally healthy.

#### Viticulture

The plant material is from the clone SB11 and was grafted on rootstock Richter 99. Plant width is 2,7m x 1,2m and the vineyard is trellised. The block, planted in 2001, is irrigated. The farm and this block are organically managed and, with medium potential soils, these vines were not yet fully trellised and mature. During this vintage a good balance existed between bunches in the sun and shaded bunches. The result is a mix of tropical flavours and a green spectrum of flavours typical of this varietal.

**about the harvest:** The grapes were picked at between 22 and 24 degrees Balling and transported to the La Motte cellar in a refrigerated truck.



**La Motte**

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