

## La Motte Pierneef Shiraz / Grenache 2007

This new wine from La Motte reveals black berry fruit integrated with liquorice spice and roasted red pepper on the nose. The palate impresses with a full body, covered with aniseed and cumin spice. A very rewarding combination of varieties and a true South African example of this well-known combination.

Complements a variety of meats, such as venison and guinea fowl, and especially roast beef or barbecued lamb. Most enjoyable with biltong and spicy patés.

**variety :** Shiraz | 53% Shiraz, 30% Grenache, 17% Mourvedre

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :**

**analysis :** alc : 13.58 % vol    rs : 2.8 g/l    pH : 3.89    ta : 5.4 g/l

**type :** Red    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

2010 4 stars John Platter 2011

2007 4 stars John Platter 2010

2006 4 stars John Platter 2009

### in the vineyard :

#### Origin

The wine is a blend of 53% Shiraz, 30% Grenache and 17% Mourvèdre. The Shiraz component is from Wellington (80%) and Walker Bay (20%) while the Grenache and Mourvèdre originate from Darling.

#### 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. Temperatures became mild again and allowed the Shiraz, Grenache and Mourvèdre 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 different varieties ripen at different times and were, therefore, vinified separately. All grapes were hand-sorted.



**La Motte**

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