

La Motte Chardonnay 2007

The wine shows a straw and oat meal character, typical of this varietal when aged in oak. This is supported by apricot and pineapple fruit, well integrated with cashew nut and yeasty notes. The palate is light and fruity with a silky-smooth finish.

Essentially a fine-food wine. Excellent with caviar, snails, carpaccio, patés, 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 : 13.41 % vol rs : 2.7 g/l pH : 3.48 ta : 5.4 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **closure** : Cork

2009 Chardonnay du Monde Awards - Gold Medal

2008 MUNDUS vini Awards - Gold Medal

in the vineyard :

Origin

Grapes for this wine were produced on La Motte at Franschhoek. The vineyard lies 200 metres above sea level.

Vintage

The build-up to the 2007 vintage was almost perfect for wine making purposes, with a cold winter, a cool spring, welcome rains in early summer and a dry January. Minimal problems were experienced and only routine leaf management and other practices were necessary (until the end of January, when the Boland was hit by an extra long heat wave). This robbed early varietals like Chardonnay of valuable ripening time and necessitated early harvesting. In spite of this, flavours and analyses were good, with high acid and higher sugars. The grapes were also exceptionally healthy.

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.

La Motte

Franschhoek

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