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La Motte Chardonnay 2008



At bottling stage, this wine had a straw colour with a slight green tint. The aroma has an intense citrus blossom nose, supported by fresh pineapple and yellow apple fruit. A straw nuance reveals the contribution of the oak. The palate is silky-round, with hints of caramel and nuts, while the finish lingers with lime freshness.

Essentially a fine-food wine. Excellent with caviar, snails, carpaccio, paté, 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 :** 13.61 % vol **rs :** 2.4 g/l **pH :** 3.42 **ta :** 5.66 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

International Wine Challenge 2010: Silver Medal

in the vineyard :

Origin
All the grapes for this wine were produced on La Motte. The vineyard lies 200 metres above sea level.

Vintage
Forecasts by producers of early fruit such as peaches were confirmed - the season was at least two weeks late. The period towards ripening was cool and created ideal conditions for an exceptional year, described by some as European. Sugar levels rose slowly, which was a very positive aspect. Rain, however, complicated timing and special care had to be taken during harvesting. Grapes were harvested on different dates in order to create a variety of flavours in the wine.

Viticulture
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.

in the cellar : All the grapes were pressed whole-bunch and the juice was handled reasonably oxidatively. The clean juice was placed into 225-litre French oak barrels where it was inoculated with yeast and fermented at between 17 and 20 degrees Celsius. Malolactic fermentation was also allowed in the barrels. One third of the juice was fermented in stainless steel tanks without malolactic fermentation.

After fermentation the lees was stirred regularly over a period of 11 months. One third of the barrels in which the wine was matured was new. After maturation all the components were blended and the wine was bottled in the La Motte cellar. This was the first year that screw tops were used for the wine during bottling. After two months of bottle maturation 5 500 cartons (6 x 750 ml) were released as 2008 La

Motte Chardonnay.

La Motte
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