

La Motte Pierneef Organic Sauvignon Blanc 2009

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 light green tint. It shows a rich complexity of tropical fruit flavours such as passion fruit, melon, apples and litchi. There are also scents of "fynbos", the natural vegetation on the farm. The palate shows lime and gooseberry backed by a firm structure with refreshing acidity well balanced with natural residual sugar.

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 : Walker Bay

analysis : alc : 13.58 % vol rs : 4.2 g/l pH : 3.28 ta : 6.5 g/l

type : White organic

pack : Bottle **closure :** Cork

2010 Lufthansa First Class Listing 2011

2010 Michelangelo CCL International Wine Awards 2010 - Gold Medal

2009 4½ stars John Platter 2010

Michelangelo International Wine Awards - Gold 2010

Michelangelo International Awards Organic Trophy Winner 2010

2008 Michelangelo International Wine Awards - Gold 2008

Michelangelo International Awards Organic Trophy Winner 2008

4½ stars John Platter 2009

4½ stars John Platter 2011

2007 Selected for Nederburg Auction 2007

Michelangelo International Wine Awards - Gold 2007

Michelangelo International Wine Awards Organic Trophy Winner 2007

La Revue de Vin du France - Gold Medal Winners 2007

4½ stars John Platter 2008

in the vineyard : Origin:

This is a 100% Sauvignon Blanc wine, made from the second 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 ten kilometres from the Indian Ocean.

Vintage:

The season was preceded by a cold and wet winter, which is a positive factor.

However, these conditions continued during September, causing early varieties such as Sauvignon Blanc to bud unevenly, resulting in smaller bunches. Rain during budding also caused weaker berry density and the resultant lighter bunches. These factors and the fact that only very limited rain was received during summer, caused a reduction of up to 30% in the harvest volume of Sauvignon Blanc. The average minimum and maximum temperatures from November until February were lower than the long-term average. This delayed harvesting by up to ten days - beneficial to optimal ripening and flavour development. Grapes were extremely healthy and for many wine-makers this was the best-quality season in ten years.

Viticulture:

Plant material is from the clone SB11 grafted on rootstock Richter 99. Plant width is 2.7 x 1.2 metres and the vineyard is trellised and irrigated. The block was planted in 2001 and is organically managed. With medium potential soils, together with strong winds and the elimination of fertilizers, conditions for the vines are very challenging,



producing fruit with a good flavour concentration.

about the harvest: Grapes were picked at between 22° and 24° Balling and transported to the La Motte cellar in a refrigerated truck.

in the cellar : After de-stalking, the grapes were cold-soaked for sixteen hours. Fermentation of thirty days in stainless steel tanks was at 12 degrees Celsius. Fermentation stopped naturally with some natural residual sugar remaining. The wine was left on the lees for five months before bottling at La Motte on 28 September 2009. Only 2 600 x 6 cases were bottled.

La Motte

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