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La Motte Methode Cap Classique 2007

The prominent fruit in this wine is strawberry, probably because of the 60% Pinot Noir. In the background there is apple, framed in dough, caramel nut and straw aromas. The palate is surprisingly fresh, with fine mousse and a clean finish.

La Motte MCC will complement a wide range of South African foods. Good with most local cheeses, especially soft cheese, luxury food such as oysters and crayfish, eggs in all its varieties, line-fish with or without sauce, pastries, especially mushroom quiche, salads, carpaccio and light meats such as poultry, veal and pork.

variety : Pinot Noir | 55% Pinot Noir, 45% Chardonnay
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Franschhoek
analysis : **alc :** 11.36 % vol **rs :** 5.43 g/l **pH :** 3.28 **ta :** 7.98 g/l
type : Sparkling
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Origin
La Motte Méthode Cap Classique (MCC) originates from Franschhoek and the Chardonnay as well Pinot Noir grapes from which the wine was made, were produced on La Motte. Vineyards lie against a southern slope 200 metres above sea level.

Vintage
Predictions by farmers of early fruits, such as peaches, proved to be correct - the season was at least two weeks later than normal. Weather preceding ripening was cool and created good conditions for an exceptional year, described by some as "European". Sugar levels raised slowly - a very positive aspect. Timing, however, was complicated by untimely rains and harvesting required pains-taking planning. Where early rot was absent, good results were achieved. Grapes for the 2008 MCC were not affected. Harvesting was on 4 and 5 February.

Viticulture
The vineyard rows run in a north-south direction and the soil is Clovelly with a high sand content. Vines are trellised according to the Perold system, with drip irrigation. The Chardonnay was planted in 1997 and the Pinot Noir in 1985. Vineyards are managed to maintain a perfect balance between leaf coverage and yield and have been managed organically since 2006.

about the harvest: The period that preceded the 2007 season was almost perfect for wine-making purposes, with a cold winter, cool spring, early summer rains and a dry January. Few problems were encountered, with only routine leaf management and other practices needed when the Boland was hit by an exceptionally long heat-wave. Grapes for La Motte's MCC were picked before the heat-wave. Flavours and analyses were good, with high acids and higher sugars. Grapes were also exceptionally healthy.

The grapes were harvested at between 18° - 20° Balling.

in the cellar : The grapes were harvested at between 18 and 20° B and the Chardonnay and Pinot Noir were fermented separately. Bunches were whole-pressed according to a programmed sparkling wine programme, the juice was allowed to settle, whereafter the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 60% Pinot Noir and 40% Chardonnay. After stabilisation, the wine was sweetened, inoculated and then bottled on 6 June 2008. Fermentation was in the bottles and the wine was matured on the lees for 29 months. The lees was

removed in November 2010 and only 3 300 bottles were released.

La Motte

Franschhoek

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