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La Motte Pierneef Sauvignon Blanc 2010 (Organically Grown)



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.

Green apple aromas dominate in this vintage followed by cut grass, melon and dried sage aromas. The palate is more tropical like fruit salad with hints of sweet corn and the finish is flinty and fresh. The acid is firmer than previous years.

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 :** 13.34 % vol **rs :** 2.4 g/l **pH :** 3.31 **ta :** 6.8 g/l
type : White **style :** Dry **organic**
pack : Bottle **closure :** Cork

Classic Wine Trophy: White Wine Category - Silver

in the vineyard : Origin:
This is a 100% Sauvignon Blanc wine, made from the seventh production of grapes from one vineyard in the Walker Bay area close to the town Bot River. The slope faces south-west and lies about ten kilometres from the Atlantic Ocean.

Vintage:
Veterans in the wine industry described 2010 as one of the most difficult in their career. Winter conditions were not ideal for good budding. Cold and rain hampered budding further and, together with wind, bunch denseness was also impeded. Wind caused physical damage, late rains caused fungus diseases, late dry conditions reduced the already light yield even further and a heat wave in March had a slightly negative effect on flavours.

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 twenty five days in stainless steel tanks was at 15 degrees Celsius. The wine was left on the lees for five months before bottling at La Motte on 10 August 2010. Only 5 200 (6 x 750 ml) cases were bottled.

La Motte
Franschhoek
021 876 8000
www.la-motte.com