

La Motte Pierneef Shiraz / Viognier 2008

This vintage moves away slightly from the luscious warm fruit of previous vintages, to a linear clean fruit character with a tight juicy palate. It is intense on the nose, with black cherry and raspberry fruit together with white pepper and liquorice spice. The nose resembles the floral rose petal character of cream soda and serves as a reminder that the grapes were sourced in the exciting cool climate regions of Walker Bay and Elim.

Connoisseur's choice

An innovative blend like this lends itself to exciting adventures with a variety of foods. Harmonises beautifully with duck, smoked chicken, aromatic foods, venison, roast lamb or beef and spicy patés. Also perfect on its own.

variety : Shiraz | 89% Shiraz, 11% Viognier

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Coastal

analysis : alc : 13.73 % vol rs : 3.1 g/l pH : 3.45 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Classic Wine Trophy Awards: Red Wine Category 2011 - Gold
Old Mutual Trophy Wine Show 2011 - Silver Medal

in the vineyard : Origin

This wine is a blend of 89% Shiraz and 11% Viognier. The Shiraz component is from Bot River in the Walker Bay region (63%) and Elim (26%), while the Viognier (11%) originates from Franschhoek.

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 the right 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. In some areas, threatening rot necessitated earlier harvesting for Shiraz, but, in general, ripening was at lower sugar levels, resulting in elegant wines with lower alcohol levels.

Viticulture

The Shiraz in the Walker Bay region grows in shallow shale soil and at Elim in "coffee stone" soil. Both varieties are trellised according to the Perold system, helping to prevent wind damage in both regions. The organic management of the Walker Bay vineyards, combined with limited water, ensures a naturally low yield. Elim's cool climate has the same effect.

about the harvest: The Viognier was harvested on 12 March and then refrigerated, while the Shiraz was harvested on 13 March. Both varieties were hand-sorted and they were placed in the tank together.

in the cellar : The wine was pumped over regularly and was fermented at 25°C. After fermentation the wine was left on the lees for an extended period of approximately two weeks. Malolactic fermentation and maturation were in 225-litre French oak barrels, 63% of which were new. The wine was matured for 15 months and then bottled on 19 November 2009.

A total of 4 400 cartons (6 x 750 ml) were released.



La Motte

Franschhoek

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