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La Motte Chardonnay 2009

When bottled, the wine had a straw-yellow colour. As in the case of earlier vintages, the wine shows distinctive yellow fruit on the nose, but also a rich depth of cashew nut, straw and nutmeg. The palate is refreshing and ends in a pineapple and sweet melon after-taste.

Essentially a fine-food wine. Excellent with caviar, snails, carpaccio, pâté, 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 :** 13.72 % vol **rs :** 2 g/l **pH :** 3.55 **ta :** 6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Concours Mondial 2011 - Silver Medal

in the vineyard : Origin
Grapes for this wine were produced on La Motte, Franschhoek Valley. The vineyard lies 200 metres above sea level..

Vintage 2009
The preceding winter conditions ensured good dormancy and ground-water levels. Winter was, however, late and in some varietals budding was moderately hampered. Rain during budding was probably the cause of low volumes in general. The dry, cool summer that followed, ensured a good tempo of ripening. The first Chardonnay was harvested on 10 February. As a result of organic management, moderate powdery mildew infection was present in the grapes.

Viticulture
Vineyard blocks: 6 (4,9 ha)
Soil type: Clovelly
Direction planted: north-south
Density: 4 630 vines per hectare (2,7 x 0,8)
Root stock: Richter 99
Clone: CY 3
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 bunches were whole-pressed and the juice received a reasonable measure of oxidative treatment. The clean juice was transferred to 300-litre French oak barrels where it was inoculated with yeast and fermented at between 17 and 20° C. Malolactic fermentation was also in the barrels. One third of the juice was fermented in stainless steel tanks (non-malolactic).

After fermentation the lees was stirred regularly over a period of eleven months. 30% of the barrels in which the wine was matured were new. The components were blended subsequent to maturation and the wine was bottled in the La Motte cellar on 20 April 2010. After four months of bottle maturation, 6 900 cartons (6 x 750 ml) were released as 2009 La Motte Chardonnay.

La Motte

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