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La Motte Pierneef Sauvignon Blanc 2011 (Organically Grown)



Cellarmaster's Impressions
Due to dry conditions, the grapes were picked early, resulting in a low alcohol content. The nose shows characteristic gooseberry and green apple, as well as tropical fruit with hints of tomato bush. The palate is crispy dry with a firm acid and fresh finish.

Connoisseur's Choice A refreshing aperitif wine, 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 :** 12.55 % vol **rs :** 1.7 g/l **pH :** 3.31 **ta :** 6.6 g/l
type : White **style :** Dry **organic**
pack : Bottle **closure :** Cork

This wine forms part of the La Motte 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.

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

Vintage
Budding started early as a result of a warm August, while spring and flowering time turned cold again, causing unfavourable conditions. Summer was dry, with a heat wave in early January, while generally dry and hot conditions caused harvest-time to be even earlier. White wine flavours are not intense, but there is a good balance in the analyses and taste.

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 managed organically. With medium potential soils, together with strong winds and the elimination of fertilizers, conditions for the vines are very challenging, resulting in fruit with a good flavour concentration.

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

in the cellar : After de-stalking, the grapes were cold-soaked for 16 hours. Fermentation of 30 days in stainless steel tanks was at 12° C. The wine was left on the lees for five months before bottling at La Motte on 17 June 2011. Only 5 400 cartons (6 x 750 ml) were bottled.

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