

La Motte Hanneli R 2007

The combination of a good vintage and 48 months of wood maturation has produced a wine with exceptional depth, complexity and personality. The intensely distinctive nose shows rose petal perfume with black berry and mulberry fruit, as well as cinnamon and black pepper spice. On the palate there are powdery tannins, surrounded by a fleshy fullness and lingering mineral freshness.

Try this wine with spiced dishes and food served with sweetish sauces and relishes that will meet the bold, spicy and fruity flavours of the Shiraz and Grenache halfway. Also try game in various forms, cold meat cuts, oxtail, BBQ'd lamb, beef, chicken, duck and pork spare ribs or even mild curries. Choice of cheese: a mature Gruyere.

variety : Shiraz | 81% Shiraz, 10% Grenache, 9% Mourvèdre

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Western Cape

analysis : alc : 14.19 % vol rs : 2.8 g/l pH : 3.58 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoyed at its best between eight and twelve years after vintage.

in the vineyard : Origin

The Shiraz originates from the Walker Bay region and Elim and the Grenache and Mourvèdre from Darling.

Vintage

The period preceding the 2007 season was virtually perfect for wine-making purposes - a cold winter, cool spring-time, welcome early summer rains and a dry January. Few problems were encountered and only routine leaf management and other practices were required until the end of January, when the Boland was hit by an extended heat wave. This condition deprived early varieties of their valuable hanging time and forced wine-makers into earlier harvesting. Temperatures became mild again and allowed the Shiraz gradual ripening. Flavours and analyses were good, with good acid and pH levels. Grapes were also exceptionally healthy.

Viticulture

The Bot River vineyards are trellised and grow in shallow shale with clay deeper down. The area is extremely windy. Vineyards are managed organically and produce grapes with a very good colour and exceptional tannin structure. The Shiraz vineyards of Elim are also trellised and grow in shale with a layer of "koffi eklip" (coffee stone). This, combined with the cool climate, produces wines with intense perfume flavours and a minerally palate. The Grenache originates from dry-land bush vines that grow in deep yellow Clovelly (weathered granite). The Mourvèdre, trellised, is of the same origin. Grapes with an attractive fruity character are yielded in this area, while the diverse terroirs ensure wines with depth and complexity.

about the harvest: The grapes were all harvested separately.

in the cellar : Wines in the blend were harvested, sorted, fermented and matured separately. After 24 months in new 225 litre French oak barrels, the wine was blended and transferred to 500 litre second-fill barrels for a further 24 months. The wine was bottled in September 2011. Only 3 000 bottles were produced.



La Motte

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