

## La Motte Shiraz 1997

Medium-bodied, with classic gamey aromas and concentrated fruit integrated with peppery spices. Long, impressive finish of soft, ripe tannins. The 1997 La Motte Shiraz is most enjoyable with venison, spicy pates, guinea fowl and roast beef or lamb.

**variety :** Shiraz | Shiraz

**winery :** La Motte

**winemaker :** Jacques Borman

**wine of origin :** Franschhoek

**analysis :** alc : 12.71 % vol   rs : 1.8 g/l   pH : 3.79   ta : 5.4 g/l

**pack :** Bottle

**ageing :** Drinkable on release and has exceptional fruit and barrel-ageing quality for long keeping.

**in the vineyard :** Dry winter. Only 677 mm rain recorded on La Motte. Normal summer. Excellent vintage for La Mottes red.

**about the harvest:** Separate harvests (by hand and machine) of blocks 1 and 2: at 24°Balling, on March 25, 1997. Yield: 5 t per ha.

**in the cellar :** Fermentation in rotor tanks at 23 - 25°C. Kept on the skins for 14 days. After malolactic fermentation the wine was blended. Maturation in 225-litre oak barrels for 19 months: 30% in new wood, 30% in second fill and 40% in third fill (95% French oak and 5% American oak). Following selection of the best barrels, the was bottled on La Motte on July 29, 1999. Bottle-aged for 12 months. 2 400 cartons (12 x 750ml). Released in September, 2000 as 1997 La Motte Shiraz.



### La Motte

Franschhoek

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