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La Motte Limited Release Chardonnay 1998

La Motte Chardonnay is only made in exceptional years. This creamy Chardonnay with its bouquet of citrus and fresh almonds has a superb mid-palate of buttery vanilla and a lingering finish. Essentially a fine-food wine. Excellent with caviar, snails, carpaccio, pate, crayfish (Cape rock lobster), prawns, mussels, perlemoen (abalone) and creamy cheese.



variety : Chardonnay | Chardonnay
winery : La Motte
winemaker : Jacques Borman
wine of origin : Coastal
analysis : **alc :** 12.5 % vol **rs :** 2.4 g/l **pH :** 3.21 **ta :** 5.7 g/l
pack : Bottle

ageing : Drinkable on release and will gain complexity if carefully cellared.

in the vineyard : Normal winter. 785mm well-scattered rain recorded on La Motte utnil the end of November. This was followed by only a further 2mm of rain until the end of March. It was a long, dry summer.

about the harvest: Separate harvests (by hand) of blocks 30 and 31 at 23.6Â°Balling early morning, February 2, 1998. Yield: 8t per ha.

in the cellar : After pressing, juice was transferred to new 225-litre French oak barrels. Juice started to ferment spontaneously. No temperature control. After malolactic fermentation the wine was left on the lees in the barrels for 7 months.
After removal of the lees the wine matured for a further 6 months. Only 35 of 90 barrels made were selected for the final Chardonnay blend. Wine bottled in the La Motte cellar on January 12, 1998. After 6 months bottle-ageing only 600 cartons (12 x 750ml) were released as 1998 La Motte Limited Release Chardonnay.

La Motte

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