

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 until 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 23.6°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

Franschhoek

021 876 8000

www.la-motte.com