

La Motte Pierneef Sauvignon Blanc 2012 (Organically Grown)

Cellarmaster's Impressions

Due to a secondary dry season, the grapes were picked early, resulting in a low alcohol content. Although not in a full-ripe style, the wine is fruity, with gooseberry, passion fruit and ripe apple showing intensely and with hints of dry wild grass in the background. The palate has a juicy round entry with a fresh mineral presence.

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 : 12.46 % vol rs : 2.7 g/l pH : 3.33 ta : 6.5 g/l

type : White **style :** Dry **organic**

pack : Bottle **closure :** Cork

Decanter World Wine Awards 2013 - Commended Medal

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 : This wine forms part of the 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.

Origin

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

Vintage

A number of factors in the early season resulted in a naturally low yield. The weather was mild and cold during the growing season, but very dry. Irrigation was very limited due to a second dry season and the vines had to adapt to this condition. A heat wave late in January necessitated early and fast picking and the vineyard was harvested between 13 January and 8 February.

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 organically managed. With medium potential soils, together with strong winds and the elimination of fertilizers, conditions for the vines are very challenging, producing 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 20 days in stainless steel tanks was at 12° C. The wine was left on the lees for 5 months before bottling at La Motte at the end of July 2012. Only 6 000 cases (6 x 750 ml) were bottled.



La Motte

Franschhoek

021 876 8000

www.la-motte.com

