

## La Motte Shiraz 2010

Optimal Shiraz terroir, timely picking (at the correct ripeness), and blending with complementary varieties ensure that this is a wine of balance, complexity, freshness and finesse. On the nose there are typical Shiraz aromas of aniseed, nutmeg and white pepper, together with raspberry fruit. The savoury, fresh palate makes this wine most enjoyable.

Most enjoyable with venison, spicy pâtés, guinea fowl and roast beef or lamb.

**variety :** Shiraz | 100% Shiraz

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Western Cape

**analysis :** alc : 13.75 % vol    rs : 3.3 g/l    pH : 3.46    ta : 5.7 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Mineral    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

International Wine and Spirits Competition 2013 - Silver Medal

### in the vineyard : Origin

This wine originates from different vineyards in the Cape Winelands: Walker Bay (50%), Franschhoek (30%), Swartland (15%) and Paarl (5%).

### Vintage

Veterans in the wine industry described 2010 as one of the most difficult in their career. Winter conditions were not ideal for good budding. Cold and rain hampered budding further and, together with wind, bunch denseness was severely impeded. Wind caused physical damage, late rains caused fungus diseases, late dry conditions reduced the already light yield even further and a heat wave in March had a slightly negative effect on flavours.

### Viticulture

The vineyards all have unique macro climates and grow in a large variety of soil types. Different clones are represented.

All the vineyards are trellised on a wiresystem and managed to maintain a perfect balance between leaf coverage and yield. Each terroir makes a unique contribution to the wine and each has a different harvest date. The grapes for this wine were harvested over a period of one month.

**about the harvest:** The grapes were picked when ripe but still firm.

**in the cellar :** Bunches were de-stemmed and hand sorted. Whole berries were pumped to an open stainless steel tank, inoculated and cool fermented (20 - 24 degrees Celsius). During pumping over, high aeration was allowed. Malolactic fermentation started in the tank and finished in 300 litre French oak barrels, 30% of which were new. The wine was matured for 14 months, then blended, filtered and bottled.

The blend includes Grenache (3%), Cinsaut (2.5%) and Carignan (1%).

Production: 33000 x 6 cases x 750ml.

**La Motte**

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