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La Motte Methode Cap Classique 2010



The dominant Pinot Noir in this wine shows in the colour with a champagne blush. A fine mousse promises an exciting, fresh wine with dimension. The nose shows ripe strawberry, peach and apple fruit, but secondary flavours such as brioche, nuts and straw are more prominent. No dosage was added and the wine is, therefore, a Brut Natural with only the natural residual sugar in harmony with the natural acid.

La Motte MCC will complement a wide range of South African foods. Good with most local cheeses, especially soft cheese, luxury food such as oysters and crayfish, eggs in all its varieties, line-fish with or without sauce, pastries, especially mushroom quiche, salads, carpaccio and light meats such as poultry, veal and pork.

variety : Pinot Noir | 68% Pinot Noir, 32% Chardonnay
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Franschhoek
analysis : **alc :** 12.32 % vol **rs :** 2.3 g/l **pH :** 3.29 **ta :** 7.3 g/l
type : Sparkling
pack : Bottle **size :** 0 **closure :** Cork

2013: Michelangelo International Awards - Silver

in the vineyard : Origin
La Motte Méthode Cap Classique (MCC) originates from Franschhoek and the Chardonnay as well as Pinot Noir grapes from which the wine was made, were produced on La Motte. Vineyards lie against a southern slope 200 metres above sea level.

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 also impeded. Wind caused physical damage, late rains caused fungus diseases, while late dry conditions reduced the already light yield even further.

Viticulture
The vineyard rows run in an east-west direction and the soil is Clovelly with a high sand content. Vines are trellised according to the Perold system, with drip irrigation. The Chardonnay was planted in 1997 and the Pinot Noir in 1985. Vineyards are managed to maintain a perfect balance between leaf coverage and yield and have been managed organically since 2006.

about the harvest: The grapes were harvested at between 18 and 20 degrees Balling and the Chardonnay and Pinot Noir were fermented separately. The Pinot Noir was picked on 21 January and the Chardonnay on 3 February.

in the cellar : Bunches were whole-pressed according to a programmed sparkling wine programme, the juice was allowed to settle, whereafter the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 68% Chardonnay and 32% Pinot Noir.

Part of the Pinot Noir was fermented and matured in wood. After stabilisation, the wine was sweetened, inoculated and then bottled on 20 August 2010. Fermentation was in the bottles and the wine was matured on the lees for 25 months. The lees was removed in November 2012 and only 3 400 bottles were released.

La Motte

Franschhoek
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