

La Motte Shiraz 1998

The International Wine & Spirit Competition 2002 - Gold

Full-bodied, with classic gamey aromas and concentrated fruit integrated with peppery spices. Long, impressive finish of soft, ripe tannins. The 1998 La Motte Shiraz is most enjoyable with venison, spicy pates, guinea fowl and roast beef or lamb.

variety : Shiraz | Shiraz

winery : La Motte

winemaker : Jacques Borman

wine of origin : Franschhoek

analysis : alc : 13.9 % vol rs : 2.1 g/l pH : 3.58 ta : 5.9 g/l

pack : Bottle

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in the vineyard : Location: 33°53 latitude, 19,5° longitude.

Macro climate: more moderate than other Cape wine producing areas

Meso climate: average rainfall: 1000mm p.a. Vineyards cooled by early morning mists as well as cooling breezes during summer

Altitude: 200m

Vineyard blocks: 1(3.73ha) and 2(1.45ha)

Soil types: Hutton

Rootstock: Richter 99

Clone types: unknown

Vines planted: (on 1) 1978 and (on 2) 1979

Direction planted: north-south

Density: 3 086 vines per ha

Space between rows: 2.7m

Space between vines: 1.2m

All vines trellised: Perold

Height of trellis poles: 2.4m (normally 2.1m)

Irrigation: none (dry land)

Canopy management: more leaves absorb sunshine for the fermentation or aromas and the grapes are protected from the sun

about the harvest: Separate harvests (by hand and machine) of blocks 1 and 2: at 24°

Balling, on February 26, 1998

Yield: 5 Tons per hectare.

in the cellar : Natural fermentation in rotor tanks at 23-25°C. Kept on the skins for 10 days after fermentation. Maturation was in 225-litre oak barrels for 21 months: 30% in new wood, 30% in second fill and 40% in third fill. (90% French Oak and 10% American oak). After selection of the best barrels, the wine was bottled during May 2001.

3000 cartons (12x750ml) released in July, 2001.



La Motte

Franschhoek

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www.la-motte.com