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La Motte Chardonnay 2012

The wine has tropical citrus fruit flavours, with cashew nut in the background. It has strong secondary traces of yeast and wood, but is still fresh and refreshing.

Excellent with caviar, snails, carpaccio, pâté, crayfish (Cape rock lobster), prawns, langoustine, mussels, perlemoen (abalone) and creamy cheese.



variety : Chardonnay | 100% Chardonnay
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Franschhoek
analysis : **alc :** 12.99 % vol **rs :** 1.6 g/l **pH :** 3.4 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard :
Grapes from one specific site in the Franschhoek area are combined with a secret French barrel selection, to produce the classic flavours that give this style its world-wide appeal. The wine is light in texture, but has all the charm of a world-class example of this variety, as it has proved to be.

Origin
Grapes for this wine originate from La Motte, Franschhoek. The vineyard lies 200 metres above sea-level, against a southern and south western slope.

Vintage
A good, cold winter preceded the season. It was cool until November, resulting in slow budding. Rainfall was irregular, with little rain in December and none in January. The season will be remembered for heat waves in late January. During three consecutive days the temperature in the Boand rose above 40 degrees Celsius, followed, a few days later, by two equally hot days. Some of the exposed bunches were heat-damaged, which would, no doubt, have affected flavour.

Viticulture
Vineyard blocks: 6 (4,9 ha) Soil type: Clovelly Direction planted: north-south Density: 4 630 vines per hectare (2,7 m x 0,8 m) Root stock: Richter 99 Clone: CY 3 Year planted: 1997 Trellising: Perold Irrigation: Drip

in the cellar : All the bunches were whole-pressed and the juice received a reasonable measure of oxidative treatment. The clean juice was transferred to 300-litre French oak barrels where it was inoculated with yeast and fermented at between 17 and 20 degrees Celsius. Malolactic fermentation was also in the barrels. One third of the juice was fermented in stainless steel tanks, without malolactic fermentation. After fermentation the lees was stirred regularly over a period of eleven months. 30% of the French oak barrels in which the wine was matured were new. All the components were blended subsequent to maturation and the wine was bottled in the La Motte cellar in April 2013.

La Motte
Franschhoek
021 876 8000
www.la-motte.com