

La Motte Chardonnay 2013

As a result of extended lees contact and wood maturation the wine is very complex, but still with a lively freshness. The wine has tropical and citrus fruit flavours, with gentle cashew nut in the background.

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

variety : Chardonnay | 100% Chardonnay

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Franschhoek

analysis : alc : 13.0 % vol rs : 1.5 g/l pH : 3.35 ta : 5.6 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard :

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 2013: The season started with a good winter, with high water levels in the soil and in dams. This resulted in good budding, approximately two weeks later than normal. In some areas, wind caused damage during November. The highest average December temperature in 48 years was recorded - no serious damage was caused though. Closer to harvest time, night temperatures were noticeably lower, which probably contributed to high natural acids, promoting quality. On 9 February harvesting was interrupted by rain, but without serious effects. Wines are full-bodied, with good intensity and high natural acids.

Vineyard blocks: 6 (4.9 ha)

Soil type: Clovelly

Direction planted: North-South

Density: 4 630 vines per hectare (2,7 x 0,8)

Root stock: Richter 99

Clone: CY 3

Year planted: 1997

Trellising: Perold

Irrigation: Drip

The vineyard is managed to maintain a perfect balance between leaf coverage and yield. This is managed organically and is SGS-certified.

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° C. 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 11 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 May 2014. 3 680 cartons (6 x 750 ml) were released as 2013 La Motte Chardonnay.



La Motte
Franschhoek

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