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La Motte Pierneef Syrah / Viognier 2013

Good colour and tight, concentrated tannins from the Walker Bay area are combined with spicy, intensely flavoured wine from Elim, to produce a wine full of flavour and complexity. This vintage reflects rose geranium perfume on the nose, with mulberry fruit. Soft and gentle on the palate, medium in body and lots of finesse. A perfect expression of South African cool climate Syrah.

Taste how beautifully it harmonises with duck, smoked chicken, aromatic foods, venison, roasted lamb of beef and spicy pâtés. Also perfect on its own!



variety : Shiraz | 90% Shiraz, 10% Viognier
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Western Cape
analysis : **alc :** 13.85 % vol **rs :** 2.8 g/l **pH :** 3.52 **ta :** 5.6 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Syrah du Monde 2015 - SILVER

ageing : The firm tannins in the young wine promise good reward if the wine is aged for 6 to 10 years after the vintage.

in the vineyard :
ORIGIN
This wine is a blend of 90% Shiraz and 10% Viognier. The Shiraz component is from Walker Bay (65%) and Elim (35%) while the Viognier (10%) originates from Franschhoek.

VINTAGE
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.

VITICULTURE
Grapes from the different Shiraz vineyards were harvested at different times, but always with some Viognier. The grapes were hand-sorted and then fermented without stems. Regular pump overs were done during fermentation at about 25 degrees Celsius. After about 25 days' maceration the free run and press wine were placed together in 300-litre barrels and matured for 14 months. 70% of the barrels were new. Blending took place and the wine went back to barrels for another 4 months before bottling took place in December 2014. 12 000 x 6 cases were bottled.

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in the cellar :
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La Motte

Franschhoek

021 876 8000

www.la-motte.com