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La Motte Methode Cap Classique 2012

A fine mousse promises an exciting fresh wine with dimension. The nose shows fresh apple, with aromas of freshly baked bread and roasted nuts.

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 : Chardonnay | 65% Chardonnay and 35% Pinot Noir. 15% of the base wine originated from the 2011 vintage.
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Franschhoek
analysis : **alc :** 11.71 % vol **rs :** 4.3 g/l **pH :** 3.38 **ta :** 7.5 g/l
type : Cap_Classique
pack : Bottle **size :** 0 **closure :** Cork

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
Several factors caused a lower than average yield. Although reasonably cool weather prevailed during the growing season, some areas experienced drought conditions. La Motte had enough irrigation water to overcome the situation. The season will be remembered particularly because of the heat waves during late January. For three days in succession the temperature was over 40 degrees Celsius in the Boland area and a few days later two more days warmer than 40 degrees followed. The Pinot Noir was harvested before the heat waves and the Chardonnay thereafter.

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 are managed biologically.

about the harvest: The grapes were harvested at between 18 and 20 Balling and the Chardonnay and Pinot Noir were fermented separately.

in the cellar : Bunches were whole-pressed and the juice was allowed to settle, before the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 65% Chardonnay and 35% Pinot Noir. 15% of the base wine originated from the 2011 vintage - it was matured in barrels. After stabilisation, the wine was sweetened, inoculated and then bottled on 8 June 2012. Fermentation was in the bottles and the wine was matured on the lees for 32 months. The lees was removed in April 2015 and only 3774 bottles were released.

La Motte
Franschhoek
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