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La Motte Chardonnay 2014

The wine shows a typical Franschhoek character, with lime and lemon fruit, and cashew nut in the background. This flavour profile, together with a lower alcohol level, is fresher and more refreshing than in other years. The wine has ample finesse, with a lingering after-taste of green apple.

Excellent with caviar, snails, carpaccio pâté, 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 :** 12.35 % vol **rs :** 1.5 g/l **pH :** 3.55 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **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
021 876 8000
www.la-motte.com