

## La Motte Pierneef Sauvignon Blanc 2015

Made from biologically grown grapes, this ample bodied wine shows intense lemon, melon and green apple flavours complemented by aromas from the natural flora ('fynbos') in its habitat – a veritable expression of its unique terroir. The crisp acidity lends freshness to the palate.

A refreshing aperitif and perfect with salads, sea-foods, sea-food pasta and spicy foods such as Chinese and Thai dishes.

**variety :** Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Western Cape

**analysis :** alc : 13.21 % vol    rs : 2.5 g/l    pH : 3.34    ta : 6.8 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Screwcap

### in the vineyard :

#### Origin

The wine is a blend of 90% Sauvignon Blanc and 10% Semillon. The Sauvignon Blanc originates from vineyards in the Elgin, Bot River, Elim and Napier areas and the Semillon from the Bot River area alone. These vineyards fall under the new classification Origin Cape South Coast and are of the most southerly situated vineyards in Africa.

#### Vintage

The preceding winter was wet and cold enough to ensure good and even budding. A hot August caused fast budding and an earlier season. The rest of the season was dry, windy and disease-free, with no heat-waves – very positive factors. Due to climatic conditions, the harvest, that was large, lost moisture, enhancing concentration and eventually ensuring excellent quality. Analyses and flavours are promising.

#### Viticulture

Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellised and managed to keep leaf coverage and yield in perfect balance. Soils are mostly of a shale origin, with medium potential. Due to cool conditions, low fertility is maintained, with yield being approximately 6 tonnes/ha. The Elgin area has deeper soils with a higher potential and a yield of approximately 8 tonnes/ha.

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**about the harvest:** Grapes were harvested at between 20 and 22 degrees Balling.

**in the cellar :** The wine was left on the lees for approximately 16 hours. Fermentation was at approximately 14 degrees Celsius. The wine was removed from the heavy lees and left on the fine lees for 5 months, followed by blending. The wine was bottled at the end of June and 10 000 cartons (6 x 750 ml) were released.



**La Motte**

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