

La Motte Methode Cap Classique 2013

A fine mousse promises an exciting, fresh wine with dimension. Lots of secondary aromas are present – yeasty flavours of baked bread are prominent, followed by nuts and ripe pear fruit. The entry is soft and foamy and the freshness of the wine lingers with a long presence.

La Motte MCC will complement a wide variety of South African food. Good with most local cheeses, especially soft cheese, luxury food such as oysters and crayfish, egg in all forms, line fish with or without sauce, pastries, especially mushroom quiche, salads, carpaccio and light meats such as poultry, veal and pork.

variety : Chardonnay | 68% Chardonnay and 32% Pinot Noir

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Franschhoek

analysis : alc : 12.19 % vol rs : 2.3 g/l pH : 3.36 ta : 7.8 g/l

type : Cap_Classique **style :** Dry

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard :

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 in the Stellenbosch area. Closer to harvest-time, night temperatures were noticeably lower, which probably contributed to high natural acids, promoting quality.

The grapes were harvested at between 18 and 20 Balling and the Chardonnay and Pinot Noir were fermented separately. Bunches were whole-pressed, the juice was allowed to settle, where after the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 68% Chardonnay and 32% Pinot Noir. Fifteen percent of the base wine was from the 2012 vintage, matured in barrels. After stabilization, the wine was sweetened, inoculated and then bottled on 2 August 2013. Fermentation was in the bottles and the wine was matured on the lees for 32 months. The wine is "Brut Natural", which means that no sweetening was added during degorgement in June 2016. Only 3 282 bottles were released.

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, the juice was allowed to settle, where after the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 68% Chardonnay and 32% Pinot Noir. Fifteen percent of the base wine was from the 2012 vintage, matured in barrels. After stabilization, the wine was sweetened, inoculated and then bottled on 2 August 2013. Fermentation was in the bottles and the wine was matured on the lees for 32 months. The wine is "Brut Natural", which means that no sweetening was added during degorgement in June 2016. Only 3 282 bottles were released.



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www.la-motte.com