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La Motte Pierneef Sauvignon Blanc 2016

This elegant premium wine harmonises beautifully with sea-foods, sea-food pasta and spicy foods such as Chinese and Thai dishes. Also excellent with fresh, fruitbased green salads and dishes containing semi-dried tomatoes. A stylish, sociable wine for enjoyment as an aperitif.

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 :** 12.98 % vol **rs :** 2.0 g/l **pH :** 3.30 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **organic**
pack : Bottle **size :** 750ml **closure :** Screwcap

2017 SAWi Awards - Platinum

Vineyards in the cool, emerging wine- producing areas close to the southern point of Africa are combined to produce Wines of Origin Cape South Coast. The wine is thiol-driven, with especially citrus and granadilla flavours, and green pepper flavours in the background. The palate is very elegant, with a mineral finish.

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

The season started about ten days earlier than normal due to higher temperatures later in the season. Some areas received only 33% of their normal rainfall, but rainfall in the Cape South Coast area was reasonably normal, with even some unwanted summer rains in the Elim and Napier areas. Harvesting started a little earlier, in order to counteract possible diseases. Elgin quality was very high and the Elim area showed excellent avours. Subsequently, mainly tanks originating from these two areas were selected for the 2016 Pierneef Sauvignon Blanc.
Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Most of the soils have a shale origin and the potential is medium. Due to cool conditions, low fertility is maintained, with a yield of approximately 6 tons/ha. Soils in the Elgin area are deeper, with a higher fertility potential and a yield of approximately 8 tons/ha.

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

in the cellar : The wine had skin contact 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 in the La Motte cellar at the end of July and 10 000 cartons (6 x 750 ml) were released.

La Motte
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