

## La Motte Syrah 2014

The full-bodied character of this wine harmonises perfectly with rich, flavourful dishes, grilled foods (including grilled vegetables), game dishes (particularly those incorporating stewed fruit and sweet aromatic spice components), peppercorn-crusted steaks and barbecued meat in a sticky, sweet sauce. The wine's abundant fruit also latches onto the sweetness in jellies, chutneys or berry sauces.

Most enjoyable with venison, spicy pâtés, guinea fowl and roast beef or lamb.

**variety** : Shiraz | 100% Shiraz

**winery** : La Motte

**winemaker** : Edmund Terblanche

**wine of origin** : Western Cape

**analysis** : alc : 14.33 % vol    rs : 2.4 g/l    pH : 3.55    ta : 6.0 g/l

**type** : Red    **taste** : Fragrant

**pack** : Bottle    **size** : 750ml    **closure** : Cork

2017 SAWi Awards - Grand Gold

**in the vineyard** : This wine originates from different vineyards in the Cape wine-lands: Franschhoek (60%), Elim (25%) and Bot River (15%).

### VINTAGE

As was the case during the previous year, the growing season was preceded by a good winter that ensured even budding. Ample ground-water and cool soils delayed budding, and harvesting started later. Temperatures rose, with regular rain that promoted growth and caused favourable conditions for disease. Good leaf management was required. Heavy rain was also received during middle January. The harvest will be remembered for its magnitude in the Boland. In general, ripeness occurred at lower sugars.

### VITICULTURE

The vineyards all have unique macro climates and grow in a large variety of soil types. Different clones are represented. All the vineyards are trellised on a wire system and managed to be in perfect balance. Each terroir makes a unique contribution to the wine and each has a different harvest date. The grapes for this wine were harvested over a period of one month.

**about the harvest**: The grapes were harvested in crates and cooled overnight.

**in the cellar** : After cooling they were hand-sorted before and after de-stemming. Thereafter they were inoculated with selected yeasts. Fermentation was at between 23 and 28 degrees Celsius. The wine was pumped over three times per day. After fermentation, extended lees contact of between 20 and 30 days was allowed.

## La Motte

Franschhoek

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[www.la-motte.com](http://www.la-motte.com)

