

La Motte Methode Cap Classique 2014

A fine mousse promises an exciting, fresh wine with dimension. Lots of secondary aromas. Yeasty and aromas of baked bread are prominent, followed by nuts and ripe pear fruit. Soft foamy entry, finishing in lingering and tight after-taste. Very refreshing, with a long presence.

La Motte MCC will complement a wide range of South African foods. Good with most local cheeses, especially soft cheese, luxury food such as oysters and crayfish, eggs 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 | 52% Pinot Noir, 48% Chardonnay

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Franschoek

analysis : alc : 12.02 % vol rs : 1.8 g/l pH : 3.34 ta : 8.3 g/l

type : Cap_Classique **style :** Dry **body :** Light **taste :** Fragrant

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

in the vineyard : La Motte Méthode Cap Classique (MCC) originates from Franschoek and the Chardonnay as well as Pinot Noir grapes from which the wine was made, were produced on La Motte. Vineyards grow against a southern slope 200 metres above sea level. 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 spite thereof, the quality of the Chardonnay was very high. In general, ripeness occurred at lower sugars. The alcohol level for the season was, therefore, low. The vineyard rows run in an east-west direction and the soil is Clovelly with a high sand content. Vines are trellised according to the Perold system, with drip irrigation. The Chardonnay was planted in 1997 and the Pinot Noir in 1985. Vineyards are managed to maintain a perfect balance between leaf coverage and yield and are managed biologically.

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in the cellar : The grapes were harvested at between 18 and 20 Balling and the Chardonnay and Pinot Noir were fermented separately. Bunches were wholepressed and the juice was allowed to settle, whereafter the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 52% Pinot Noir and 48% Chardonnay. Fifteen per cent of the base wine was from the 2013 vintage that was matured in barrels. After stabilisation, the wine was sweetened, inoculated and then bottled on 8 August 2014. Fermentation was in the bottles and the wine was matured on the lees for 32 months. The wine is "Brut Natural" — no sweetening was added during "degorgement". "Degorgement" was in March 2017 and only 3 500 bottles were released.



La Motte

Franschoek

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