

## La Motte Straw Wine N/V

While sweet and aromatic, the La Motte Straw wine is an elegant dessert wine with a beautiful balancing acidity. With an intense nose of dried apricot, almond and distinctive jasmine flower aromas, the perfume of the La Motte Straw Wine follows through on the palate with a silky texture and nutty aftertaste. The intriguing golden hue is the result of the slow and careful drying process.

A charming partner to most sweet desserts, this wine is exceptional with the flavours of stewed dried fruit, apple crumble, lemon meringue and flavours of ginger and cardamom. Also sublime with salty cheeses such as Roquefort and Feta. Adding a further touch of allure to the estate's renowned collection of wines, the La Motte Straw wine is elegantly packaged and makes for an enchanting partner at the dinner table as well as a coveted gift.

**variety** : Viognier | Viognier

**winery** : La Motte

**winemaker** : Edmund Terblanche

**wine of origin** : Franschhoek

**analysis** : alc : 12.96 % vol    rs : 163 g/l    pH : 3.52    ta : 6.3 g/l

**type** : Dessert    **style** : Sweet    **body** : Medium    **taste** : Fruity

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

**in the vineyard** : This delicate dessert wine is made from Viognier grapes from the Franschhoek Valley, chosen for their distinctive aromatic properties. Grapes from both the 2017 and 2018 vintages were used resulting in an intricate straw wine blend.

**about the harvest**: Because of a unique natural drying process, flavours are complex and layered and sugars concentrated, even though the grapes are picked at the same degree of ripeness as for natural dry wines - between 23 and 25 degrees Balling.

**in the cellar** : Bunches were spread out on nets in the shade to ensure good aeration and after two to three weeks the sugar content has concentrated to approximately 40 degrees Balling. The dried grapes were then pressed in a basket press and approximately 100 litres juice per original ton was obtained. After the particles had precipitated, the clean juice was transferred to a barrel for fermentation.



**La Motte**

Franschhoek

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