

La Motte Pierneef Sauvignon Blanc 2017

Vineyards in the cool, emerging wine producing areas close to the southern tip of Africa are combined to produce Wines of Origin Cape South Coast. The wine is thiol-driven, with specifically citrus flavours, as well as greenpepper and gooseberry flavours lingering in the background. The palate is exceptionally elegant, with a mineral finish. This wine will be at its optimum best in 2018.

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, fruit based green salads and dishes containing semi-dried tomatoes. A stylish, sociable wine for enjoyment as an aperitif.

variety : Sauvignon Blanc | 92% Sauvignon Blanc, 8% Semillon

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Western Cape

analysis : alc : 12.68 % vol rs : 1.8 g/l pH : 3.29 ta : 7.0 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **organic**

pack : Bottle **size :** 0 **closure :** Screwcap

2017 SAWi Awards - Platinum

This wine forms part of the ultra premium range which is a tribute to South African artist Jacob Hendrik Pierneef (1886 – 1957), famous for his mastery in portraying the unadorned beauty of the South African landscape and its architecture. Each new release in the range reflects a different piece of Pierneef art on its label.

in the vineyard : The preceding winter started late but was cold enough for sufficient dormancy. For the second successive year the rainfall was below average, resulting in irrigation dams being only half full. Conditions were favourable for budding, blooming and berry setting - all promising a substantial harvest - but a long, dry season followed that could result in a smaller harvest. Cool, dry nights during the ripening period are conducive to quality, and ensure a healthy harvest and concentration. Heatwaves posed no serious problem. These factors all contributed to healthy grapes with a good concentration, analysis and flavour.

The wine is a blend of 92% Sauvignon Blanc and 8% Semillon. The Sauvignon Blanc originates from vineyards in Elgin, Bot River, Elim and Napier. The Semillon comes from Elim. These vineyards fall under the new origin of Cape South Coast and are some of the most southerly vineyards in Africa.

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

in the cellar : The wine was left on the lees for approximately 16 hours and fermentation was at approximately 14 °C. The wine was removed from the heavy lees and left on the fine lees for a 5-months period after which the blending process started. The wine was bottled in August 2017 and 8 000 cartons (6 x 750 ml) will be released.



La Motte

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