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# La Motte Pierneef Sauvignon Blanc 2018

This South African interpretation of the famous Bordeaux-style red blend is excellent at countering fat – creamy, buttery or otherwise fat-laden dishes such as duck-liver are excellent partners. Its accommodating structure befriends mild curries such as the traditional Cape bobotie and it is a stalwart with creamy sauces and mushrooms. Also responds very well to red meats, game, roasts and noble, matured cheese.

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. It is also a stylish, sociable wine for enjoyment as an aperitif.




**variety :** Sauvignon Blanc | 88% Sauvignon Blanc, 12% Semillon
**winery :** La Motte
**winemaker :** Edmund Terblanche
**wine of origin :** Western Cape
**analysis :** **alc :** 12.76 % vol **rs :** 2.1 g/l **pH :** 3.3 **ta :** 7.2 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fruity **organic**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

2019 Michelangelo International Wine and Spirits Awards - Double Gold

This wine forms part of La Motte's premium range, which is a tribute to South African artist Jacob Hendrik Pierneef (1886 – 1957), famous for his mastership in portraying the unadorned beauty of the South African landscape and its architecture. Inspiration for the unique linocuts on the label designs was gained from a limited edition of 128 Pierneef linocut prints displayed in the La Motte Museum on La Motte Wine Estate in the Franschhoek Valley.

**in the vineyard :** The wine is a blend of 88% Sauvignon Blanc and 12% Semillon. The Sauvignon Blanc originates from vineyards at Elim and Napier, and the Semillon from Elim. These vineyards fall under the Origin Cape South Coast classification and are amongst the most southerly situated vineyards in Africa.

The dry conditions during the previous two seasons continued and, as a result, the harvest was 15% smaller than in 2017. The previous winter was cold enough to allow adequate dormancy, but occurred late, which delayed budding and the start of harvest-time by two weeks compared to 2017. Dry conditions promoted healthy grapes, while cool conditions preserved good flavours. Frost damage occurred in places. The harvest was also affected by hail damage in the Elim area in November.

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:** 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. 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 August 2018 and 4 500 cartons (6 x 750 ml) will be released.

## La Motte
Franschhoek

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