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La Motte Syrah 2016

Syrah from Franschhoek contains a natural fruitiness that includes redberries and mulberry. The Durif provides colour, plum fruit and texture. One of the vineyard blocks well exposed to shade, yields black pepper spice, clearly noticeable on the palate. Wood flavour are well integrated and the palate has a creamy texture.

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 and berry sauces.



variety : Shiraz | 100% Shiraz
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Western Cape
analysis : **alc :** 13.79 % vol **rs :** 3.0 g/l **pH :** 3.47 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The Syrah vineyards at La Motte Wine Estate are between 10 and 30 years old and are spread over different blocks with varying soil profiles. The vineyard blocks are situated between 200 and 300 metres above sea level. The soil is of a sandstone and granite origin and varies from a heavier texture where the landscape is more flat. All the vineyards along the slopes to a sandy, well drained texture vineyards are trellised. Different clones and micro climates on the estate lend varying characteristics to the wine.

about the harvest: Grapes were picked ripe, but still firm.

in the cellar : They were cooled overnight, before 100% de-stemming and the whole berries being placed into stainless steel tanks. Selected yeasts were added immediately and fermentation was at between 24 and 28 degrees Celsius. Tanks were pumped over twice daily, with good aeration. To promote elegance and soft extraction, most of the tanks were pressed before fermentation had been completed. The wine was matured in 300-litre French oak barrels, 30% of which were new. To enhance colour and extraction, 15% Durif was added. The wine was bottled in October 2017 and 8 800 cartons (6 x 750 ml) were released as 2016 La Motte Syrah.

La Motte
Franschhoek
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