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La Motte Chardonnay 2018

Greeny straw colour. Fruity lemon and nectarine on the nose, with hints of cashew nut and lees as the only evidence of wood maturation. A juicy and polished entry, medium-full, with lots of citrus and juicy peach on the palate. Lively length with good freshness for a wood-matured wine.

Excellent with caviar, snails, carpaccio paté, crayfish (Cape rock lobster), prawns, mussels, perlemoen (abalone) and creamy cheese.

variety : Chardonnay | 100% Chardonnay
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Franschhoek
analysis : **alc :** 12.82 % vol **rs :** 1.8 g/l **pH :** 3.44 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2019 Veritas Awards: Silver



in the vineyard : Grapes for this wine originate from La Motte, Franschhoek. The vineyard lies 200 metres above sea-level, against a southern and south western slope.

Vineyard blocks: 6 (4,9 ha)
Soil type: Clovelly
Direction planted: north-south
Density: 4 630 vines per hectare (2,7 m x 0,8 m)
Root stock: Richter 99
Clone: CY 3Year planted: 1997
Trellising: Perold
Irrigation: Drip

about the harvest: Vineyard blocks: 6 (4,9 ha) Soil type: Clovelly Direction planted: North-South Density: 4 630 vines per hectare (2,7 x 0,8) Root stock: Richter 99 Clone: CY 3 Year planted: 1997 Trellising: Perold Irrigation: Drip The vineyard is managed to maintain a perfect balance between leaf coverage and yield. It is managed biologically.

in the cellar : All the bunches were whole-pressed and the clean juice was transferred to 300-litre French oak barrels where it was inoculated with yeast and fermented at between 17 and 20 degrees Celsius. Malolactic fermentation was also in the barrels. One third of the juice was fermented in stainless steel tanks, without malolactic fermentation. After fermentation the lees was stirred regularly over a period of 11 months. 20% of the French oak barrels in which the wine was matured were new. All the components were blended subsequent to maturation and the wine was bottled in the La Motte cellar in April 2019. 6 500 cartons (6 x 750 ml) were released as 2018 La Motte Chardonnay.

La Motte
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