

## La Motte Pierneef Sauvignon Blanc 2020

Light straw in colour with hint of green. Lots of fresh winter melon and gooseberry with distinctive lime aromas very typical to La Motte Sauvignon Blanc. Silky and soft on the pallet with a fruity green apple aftertaste. Lower acidity than the average year but well in balance with a lower residual sugar.

With its natural acidity and acute texture, this wine pairs beautifully with sea-foods, sea-food pasta and spicy foods such as Chinese and Thai dishes. Also goes extremely well with dishes containing acute seasonings, and salty eats such as pre-dinner canapés. A natural partner to goat's cheese. On its own, a refreshing aperitif wine.

**variety :** Sauvignon Blanc | 91% Sauvignon Blanc, 9% Semillon

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Western Cape

**analysis :** alc : 13.06 % vol    rs : 1.97 g/l    pH : 3.40    ta : 6.26 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

The wine is a blend of 91% Sauvignon Blanc and 9% Semillon. The Sauvignon Blanc and Semillon originates from vineyards at Elim. These vineyards fall under the Origin Cape South Coast classification and are amongst the most southerly situated vineyards in Africa.

**in the vineyard :** 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. Thanks to the different terroirs, each region produces its own distinctive grapes, so grapes from each area make a unique contribution to the character of this wine.

**about the harvest:** Post-harvest conditions in 2019 were beneficial to the vineyards and good reserves were built in the plants. Rain was less than average, but there was enough cold and water for good and equal budding. Summer was moderate with the absence of heat peaks beneficial to flavour development. In the end, it was a bigger crop than 2019 while acids were slightly lower due to increased production. Grapes from the Cape South Coast were lower due to heavy rainfall in January with consequent disease pressure.

**in the cellar :** Grapes were harvested at between 17 and 23 degrees Balling, to capture natural acids and produce fuller, riper flavours. The process was reductive, with cold fermentation (14 °C). After fermentation, the wine was left on the lees and blended with 8% Semillon to enhance complexity. The first of 100 000 x 6 cartons (6x750ml) was bottled on June 8, 2020 and released as La Motte 2020 Sauvignon Blanc.



La Motte  
Franschhoek

021 876 8000

www.la-motte.com

