

## La Motte Methode Cap Classique 2017

A bone-dry MCC with natural, perceived sweetness because of long maturation on the lees. An attractive bouquet of citrus, brioche and nuts with fine bubbles brings an exciting presence on the palate and the large Chardonnay portion brings finesse and leaves a refreshing finish.

La Motte MCC will complement a variety of food styles and occasions. Good with most soft cheeses, rich food such as buttery line fish, poached eggs served with Hollandaise sauce, oysters and grilled crayfish. Enjoy with seasonal salads served with vinaigrette and light meats such as veal and pork with creamy sauces.

**variety :** Chardonnay | 90% Chardonnay and 10% Pinot Noir

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Franschhoek

**analysis :** alc : 12.11 % vol rs : 1 g/l pH : 3.34 ta : 5.9 g/l

**type :** Cap\_Classique **style :** Dry **body :** Light **taste :** Fragrant

**pack :** Bottle **size :** 750ml **closure :** Cork

**in the vineyard :** The vineyard rows run in an east-west direction and the soil is Clovelly with a high sand content. Vines are trellised according to the Perold system, with drip irrigation. The Chardonnay was planted in 1997 and the Pinot Noir in 1985. Vineyards are managed to maintain a perfect balance between leaf coverage and yield and are managed biologically.

**about the harvest:** The grapes were harvested at between 18 and 20 Balling.

**in the cellar :** The grapes were harvested at between 18 and 20 Balling and the Chardonnay and Pinot Noir were fermented separately. Bunches were whole-pressed and the juice was allowed to settle, whereafter the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 90% Chardonnay and 10% Pinot Noir. The 10% Pinot Noir was from the 2016 vintage and was matured in oak barrels for 12 months. After stabilisation, the wine was sweetened and inoculated and then bottled on 7 April 2017.

Fermentation was in the bottles and the wine was matured on the lees for 39 months. The wine is "Brut Natural" — no sweetening was added during "degorgement". "Degorgement" was in July 2020 and only 3 500 bottles were released.



**La Motte**

Franschhoek

021 876 8000

[www.la-motte.com](http://www.la-motte.com)