

La Motte Pierneef Sauvignon Blanc 2020

Vineyards in the cool, emerging wine-producing areas close to the southern tip of Africa are combined to produce a wine of Origin Cape South Coast. The wine is thiol-driven, with especially citrus flavours, and green pepper and Cape gooseberry flavours in the background. The palate is very elegant, with a mineral finish.

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 | 94% Sauvignon Blanc, 6% Semillon

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Western Cape

analysis : alc : 12.62 % vol rs : 1.8 g/l pH : 3.25 ta : 6.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **organic**

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

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 mastery 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 94% Sauvignon Blanc and 6% 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 : Conditions after harvest-time in 2019 were favourable for vineyards and good reserves were built up in the vines. Rainfall was lower than average, but there was adequate cold, while water was sufficient to ensure good and even budding. Summer conditions were mild, with no heat peaks — favourable for flavour development. The harvest was larger than in 2019, while acids were slightly lower, probably as a result of the larger production.

This wine represents different vineyards in the Elim district. 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 allowed 16 hours of skin contact. 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 2020 and 5000 cartons (6 x 750 ml) will be released.



La Motte

Franschhoek

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