

La Motte Chardonnay 2019

Straw colour. Slightly riper than other vintages. Fruity nectarine and citrus blossom on the nose, with hints of cashew 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 : 13.4 % vol rs : 2.2 g/l pH : 3.37 ta : 6 g/l

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

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

2019 Veritas Awards: Silver

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. 25% of the French oak barrels, in which the wine was matured for a total period of 12 months, were new. All the components were blended subsequent to maturation and in May 2020 6,500 cartons (6 x 750 ml) were bottled in the La Motte Cellar.



La Motte

Franschhoek

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