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La Motte Chardonnay 2020

Light straw colour. Fruit nectarine and citrus blossom on the nose, with hints of cashew nut and baked bread 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 :** 12.38 % vol **rs :** 1.4 g/l **pH :** 3.57 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : The vineyard grows in sandy soil of a sandstone and granite origin — the oldest and largest block was planted in 1997. Yield is naturally low and in 2018 it was between 5 and 6 tons per hectare. In order to promote good acid and different fruit profiles grapes are harvested on different dates. Vineyard blocks are managed to maintain a perfect balance between leaf coverage and yield. Grapes are picked by hand.

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 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
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