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La Motte Chardonnay 2022

Greeny straw colour. Fruity lemon and nectarine on the nose, with hints of cashew nut 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 :** 12.5 % vol **rs :** 1.6 g/l **pH :** 3.40 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2023 IWSC - Bronze
2023 Decanter Award - Silver
2023 Investec Trophy Wine Show - Bronze

The preceding winter started late, but was cold enough to allow adequate dormancy. For the second consecutive year, rainfall was lower than average and irrigation dams were not filled entirely. Conditions for budding, flowering and setting were favourable (positive for harvest size), followed by a long, dry season (negative for harvest size). During ripening, cool nights were experienced (good for quality), while dry conditions still prevailed (disease-free and good concentration). Heat-waves did not present problems. The above conditions resulted in healthy grapes and good concentration, analyses and flavours.

in the vineyard : Vineyard blocks: 6 (4,9 ha)
Soil type: Clovelly
Direction planted: north-south
Density: 4 630 vines per hectare (2,7 m x 0,8 m)
Root stock: Richter 99
Clone: CY 3
Year planted: 1997
Trellising: Perold
Irrigation: Drip

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. 20% of the French oak barrels in which the wine was matured were new. All the components were blended subsequent to maturation and the wine was bottled in the La Motte cellar in April 2019. 6 500 cartons (6 x 750 ml) were released as 2018 La Motte Chardonnay.

La Motte
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