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La Motte Methode Cap Classique 2019

An attractive bouquet of citrus, brioche and nuts with fine bubbles brings an exciting presence on the palate 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 | 68% Chardonnay, 32% Pinot Noir
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Franschhoek
analysis : **alc :** 11.43 % vol **rs :** 1.3 g/l **pH :** 3.21 **ta :** 9.0 g/l
type : Cap_Classique **style :** Dry **body :** Light **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

2023 Michelangelo Awards - Double Gold

La Motte's Cap Classique originates from Franschhoek and the Chardonnay as well as the Pinot Noir grapes from which the wine was made, were produced on La Motte. Vineyards grow against a southern slope 200 metres above sea level.

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 2014. 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, where after the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 68% Chardonnay and 32% Pinot Noir. Five percent of the base wine was from the 2017 vintage and was matured in barrels.

After stabilisation, the wine was sweetened and innoculated and then bottled on 25 May 2019. Fermentation was in the bottles and the wine was matured on the lees for 46 months. The wine is 'Brut Natural' - no sweetening was added during 'degorgement'. Degorgement was in March 2022 and 4300 bottles were released.

La Motte
Franschhoek
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