

## La Motte Pierneef Sauvignon Blanc 2023

This wine is made from grapes from the southernmost vineyards in Africa. The cool climate of the wine imparts aromas of citrus and passion fruit that are prominent. Other varietal characteristics that stand out include green pepper and gooseberry aromas. The palate is very elegant and finishes with a mineral-like quality.

Featuring a delightful mineral undertone, the 2023 Pierneef Sauvignon Blanc pairs seamlessly with seafood, it also complements the spiciness found in Chinese and Thai cuisines. Its sophistication makes it an excellent option as an aperitif, it also complements the crispness of salads and the tang of tomatoes, particularly semi-dried varieties.

**variety :** Sauvignon Blanc | 85% Sauvignon Blanc, 15% Semillon

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Cape South Coast

**analysis :** alc : 12.67 % vol   rs : 2.5 g/l   pH : 3.34   ta : 6.2 g/l

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

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

2024 National Wine Challenge - Double Gold

**ageing :** The optimal drinking time will be in 2024.

This wine forms part of the ultra-premium range which is a tribute to South African artist Jacob Hendrik Pierneef (1886 – 1957), famous for his mastership in portraying the unadorned beauty of the South African landscape and its architecture.

**in the vineyard :** The vineyards are meticulously trained and managed to achieve a harmonious balance in both leaf coverage and crop load. Ongoing canopy management is essential to effectively address disease pressure. The soil predominantly originates from shale and exhibits a gravelly topsoil, complemented by layers of clay or coffee rock beneath. The prevailing cool conditions contribute to maintaining low fertility, resulting in a typical crop load of around 6 tons/ha.

**in the cellar :** Skin contact period of approximately 16 hours was permitted during processing. Fermentation occurred at 15 degrees Celsius, after which the wine was separated from the coarse lees and left on the fine lees for a duration of 5 months, followed by blending. The final product was bottled in September 2023, and a total of 4000 cases of 6 bottles were released.



La Motte

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