

La Motte Syrah 2019

La Motte Syrah 2019 has exceptional depth and complexity. A beautiful balance of oak and fruit sees the intense blackberry fruit complemented by cigar and coffee flavours as well as prominent nutmeg and aniseed. The palate is quite restrained with finesse on the finish.

The full-bodied character of this wine harmonises perfectly with rich, flavourful dishes, grilled foods (including grilled vegetables), game dishes (particularly those incorporating stewed fruit and sweet aromatic spice components), peppercorn crusted steaks and barbecued meat in a sticky, sweet sauce. The wine's abundant fruit also latches onto the sweetness in jellies, chutneys and berry sauces.

variety : Shiraz | 86% Shiraz, 14% Durif

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Franschhoek

analysis : alc : 13.35 % vol rs : 2.9 g/l pH : 3.47 ta : 6.3 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

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ageing : The wine promises exceptional maturation and it will continue to develop beautifully for the next 15 years.

La Motte Syrah red wine is a true expression of its Franschhoek terroir where microclimates from the mountain slopes and valley floors add complexity to the wine's elegant character. Syrah wine from Franschhoek contains a natural fruitiness that includes red berries and mulberry, while a small percentage Durif provides colour, plum fruit and texture.

in the vineyard : The Syrah vineyards at La Motte Wine Estate are between 10 and 30 years old and are spread over different blocks with varying soil profiles. The vineyard blocks are situated between 200 and 300 meters above sea level. The soil is of sandstone and granite origin and varies from a heavier texture along the slopes to a sandy, well-drained texture where the landscape is more flatter. All the vineyards are trellised. Different clones and microclimates on the estate lend varying characteristics to the wine.

about the harvest : The 2019 had a slow start because of a relative cool beginning to summer. The 2019 Syrah harvest on La Motte was not only late, but also the smallest since 2005.

in the cellar : In the cellar, grapes were cooled overnight before being destemmed. The whole berries went into stainless steel tanks for fermentation between 24 and 28 degrees Celsius. Pump overs twice a day ensured proper aeration while most tanks were pressed before fermentation was completed to ensure elegance and soft extraction.

Matured in French oak barrels of which 30% were new, the regular 14-month maturation period for La Motte's acclaimed Syrah was extended due to Covid, and the wine was allowed to linger in oak for a complete 24 months. Covid also affected stock levels and only the best batches of the leisurely 2019 vintage made their way into the final blend. With the finest selection, unhurried maturation, and the addition of 14% Durif, the 2019 La Motte Syrah has exceptional depth and complexity.

The wine was bottled in November 2021 and only 2300 cases (6 x 750), and 140 magnums were released as 2019 La Motte Syrah.



La Motte

Franschhoek

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