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La Motte Chardonnay 2023

Light straw colour. Fruity 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 width lots of citrus and juicy peach on the palate. Lively length with good freshness for a wood-matured wine.

The La Motte Chardonnay is a versatile food partner. A classic option with creamy cheese and egg dishes such as quiche and soufflé, it is also a beautiful partner to subtle spice and curries. With its creamy undertones and elegant character, it makes for a classic combination with seafood from luxurious choices of caviar, snails, crayfish and pâté to the simplicity of mussels.



variety : Chardonnay | 100% Chardonnay
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Franschhoek
analysis : **alc :** 12.87 % vol **rs :** 2.1 g/l **pH :** 3.56 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Growing conditions were predominantly problem-free with an ideal cold and wet winter leading up to the 2023 harvest. Despite wintery weather persisting budding went well and the cooler early summer resulted in exceptional flavour development. Sudden heatwaves during harvest during harvest caused lower acids and higher pH levels compared to the previous vintages.

about the harvest: Grapes were picked by hand

in the cellar : Initially, fermentation was in tanks, while further fermentation and maturation were in 300 litre barrels. Malolactic fermentation was also in barrels. 10% of the juice was fermented in stainless steel tanks, without malolactic fermentation. Twenty percent of the French oak barrels in which the wine was matured were new. After the 12 - month maturation period, all the components were blended. The was was bottled in the La Motte cellar in February 2024.

La Motte
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