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La Motte Vin de Joie Rosé 2024

Salmon pink to onion skin in colour this rosé is typical Mediterranean in appearance. Slightly restrained but welldefined melon, grapefruit, and nectarine on the nose with a hint of sweet candy floss in the young wine. The palate is polished and juicy on entry with the medium acidity bringing freshness and length. A fresh nectarine aftertaste lingers on the palate.

This wine will go well on its own on a warm summer day or paired with simple salads, charcuterie, plainly served salmon, trout or crayfish, fishy soups, or paella with saffron.



variety : Grenache | 64% Grenache, 29% Mouvedre, 6% Shiraz and 1% Cinsault
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Western Cape
analysis : **alc :** 12.65 % vol **rs :** 2.0 g/l **pH :** 3.26 **ta :** 5.5 g/l
type : Rose **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

The grapes are from different districts in the Western Cape. The Grenache comes from Stellenbosch while the Mourvèdre and Cinsault come from Franschhoek and the Shiraz from Elim

in the vineyard : Different terroirs are represented in this wine. All three of the main mother rock formations in South Africa are represented in these terroirs. This includes decomposed variations of shale, granite, and Table Mountain sandstone. The varieties and different block conveniently ripen on different dates during the harvest and allowed the winemaking team to give special treatments and care to all the grapes in this dedicated rosé protocol

about the harvest: The vineyards are all trellised and all is picked by hand.

in the cellar : The varieties and different blocks were picked and processed separately. The grapes were cooled down for one night in a cold room to release as little colour as possible at crush. The grapes were destemmed and immediately fed into a press where the free run juice drained as it arrived. Only the first 600l juice from a ton were used to make this wine. After flotation, the wine was racked and fermented cool in a stainless-steel tank. The wine was then blended and stabilized before filtration and bottling took place.

La Motte
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