

La Motte Methode Cap Classique 2023

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 South African foods. Good with most local cheese, especially soft cheese, luxury foods such as oysters and crayfish, eggs in all forms, line fish with or without sauce, pastries, especially mushroom quiche, salads, carpaccio and light meats such as poultry, veal and pork.

variety : Chardonnay | 61% Chardonnay, 39% Pinot Noir

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Franschhoek

analysis : alc : 12.26 % vol rs : 1.6 g/l pH : 3.23 ta : 7.7 g/l

type : Cap_Classique **style** : Dry **body** : Light **taste** : Fragrant

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

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. 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 61% Chardonnay and 39% Pinot Noir. Five percent of the base wine was from the 2020 vintage and was matured in barrels for 36 months.

After stabilisation, the wine was sweetened and inoculated and then bottled. Fermentation was in the bottles and the wine was matured on the lees for 16 months. The wine is 'Brut Natural' - no sweetening was added during 'degorgement'. Degorgement was in March 2024 and 3600 bottles were released.



La Motte

Franschhoek

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