

La Motte Pierneef Sauvignon Blanc 2024

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 2024 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 | 88% Sauvignon Blanc, 12% Semillon

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Cape South Coast

analysis : alc : 13.18 % vol rs : 2.3 g/l pH : 3.28 ta : 6.1 g/l

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

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

ageing : The optimal drinking time will be in 2024.

The period before the 2024 grape season and particularly the winter will be remembered for two big storms and lots of damage to roads, orchards and vineyards. The growing season started off well but slightly slow because of extended cold. The moisture led to some disease pressure, but the winds which followed later in the season solved the problem. The vineyards caught up during the hot dry summer and eventually harvesting started earlier than the previous two years. Elim had much warmer average temperature during ripening than other years and quality was very good.

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 stone beneath. The prevailing cool conditions contribute to maintaining low fertility, resulting in a typical crop load of around 6 tons/ha.

in the cellar : The grapes were harvested at a sugar content between 21 - 23 degrees Balling. 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 2 months, followed by blending. The final product was bottled in June 2024, and a total of 4000 cases of 6 bottles were released.



La Motte

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