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# La Motte Syrah 2021

Only the best batches from this already small vintage were selected for the 2020 La Motte Syrah production.

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




**variety :** Shiraz | 90% Shiraz, 10% Durif
**winery :** La Motte
**winemaker :** Edmund Terblanche
**wine of origin :** Franschhoek
**analysis :** **alc :** 13.67 % vol **rs :** 2.2 g/l **pH :** 3.46 **ta :** 5.9 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

**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 micro-climates 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 in the valley. All the vineyards are trellised. Different clones and microclimates on the estate lend varying characteristics to the wine.

**about the harvest:** Despite a growing season with below average rainfall, the winter was cold, creating favorable conditions in the vineyards that promoted even bunch development. Mild summer temperatures, free from extreme heatwaves, allowed for extended flavour maturation. As a result, the grapes were harvested 10-14 days later than usual, in February.

**in the cellar :**
Grapes were picked ripe, but still firm. They were cooled overnight, before 100% de-stemming and the whole berries were placed into stainless steel tanks. Selected yeast were added immediately and fermentation was at between 24 and 28 degrees Celsius. Tanks were pumped over twice daily, with good aeration. To promote elegance and soft extraction, most of the tanks were pressed before fermentation had been completed.

The wine was matured in 300-litre French oak barrels for 18 months, 100% of which were second fill barrels.To enhance colour and extraction 10% Durif was added for colour and structure. The wine was bottled in November 2022 and 2200 cartons (6 x 750 ml) were released as 2022 La Motte Syrah.

# La Motte

Franschhoek
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