

La Motte Pierneef Atelier 2020

The perfumy rose petal and eastern spice are now more integrated with the oak and created lots of depth on the nose. The pallet is soft, gentle with mellowed consistency and medium bodied rather than full bodied. The finish delivers flavours of liquorice, savoury salami and red peppercorns. A very classic character for a South African Syrah.

This red-and-white blend with its rich, fruity style is a versatile partner to food. The structure and spice of the Syrah as well as the floral nuances of the Viognier allow it to complement beef, venison and charcuterie, aromatic curries, game birds such as quail and duck, as well as reduced fruit flavours.

variety : Shiraz | 93% Shiraz, 7% Viognier

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Western Cape

analysis : alc : 12.94 % vol rs : 2.7 g/l pH : 3.45 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

Positive post-harvest conditions helped plants accumulate sufficient reserves. Rainfall was lower than average, but winter cold units were adequate and ensured even budding. Moderate summer temperatures with the absence of heat waves encouraged exceptional flavour development. The harvest was eventually much bigger than in 2019, resulting in lower acidity levels.

in the vineyard : The Elim vineyards are planted in duplex soils rich in ferrocrete (also known as coffee stone) and are characterized by consistently windy conditions. In contrast, the Franschoek vineyards are rooted in deep, sandy soils derived from decomposed sandstone and granite. The cool climate in Elim naturally limits yields to approximately 5 tons per hectare. The Franschoek Viognier was specifically selected for its late ripening, allowing it to be harvested at the same time as the Shiraz for co-fermentation in a single tank.

about the harvest: Positive post-harvest conditions helped plants accumulate sufficient reserves. Rainfall was lower than average, but winter cold units were adequate and ensured even budding. Moderate summer temperatures with the absence of heat waves encouraged exceptional flavour development. The harvest was eventually much bigger than in 2019, resulting in lower acidity levels.

in the cellar : Grapes from the different Shiraz vineyards were harvested at different times. The Viognier grapes were added to some of these tanks. The grapes were hand sorted and then fermented without stems. Regular pump overs were done while fermenting at about 25 degrees Celsius. After about 15 days of maceration the free run and press wine were taken to 300-liter barrels together and matured for 24 months. Bottling was in June 2022 and 5000 cases of 6 were produced.



La Motte

Franschoek

021 876 8000

www.la-motte.com