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La Motte Vin de Joie Rosé 2025

This elegant Rosé displays a striking onion-skin and salmon hue. The nose is expressive, revealing enticing aromas of apricot sweets, vibrant tangerine and tropical pawpaw, complemented by a delicate hint of jasmine. The palate is exceptionally juicy, with luscious melon flavours and a smooth, gener- ous texture that creates a rich, coating mouthfeel. Fresh, crisp acidity provides balance and carries the wine through to a clean, mineral-driven finish.

This wine is perfect enjoyed on its own on a warm summer day, or paired with simple salads, charcuterie, simply prepared salmon, trout or crayfish, fish-based soups, and saffron-infused paella.



variety : Grenache | 69% Grenache, 18% Mouvedre, 9% Cinsault and 4% Shiraz
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Western Cape
analysis : **alc :** 12.98 % vol **rs :** 2.1 g/l **pH :** 3.27 **ta :** 5.7 g/l
type : Rose **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2025 Rosé Wine and Spirit Challenge - Double Gold

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 : Conditions leading up to the 2026 harvest were generally positive for the vineyards supplying grapes for this wine. Budburst was even and slightly earlier, even in cooler areas such as Elim, while good bunch formation indicated a promising crop. Disease pressure was low due to the dry, windy, and warm conditions. Heat units were above average during November and December, which further advanced ripening and brought the harvest forward, despite the absence of any heatwaves.

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

in the cellar : The different varieties and vineyard blocks were harvested and processed separately. The grapes were cooled overnight in a cold room to minimise colour extraction during crushing. They were then destemmed and immediately transferred to the press, allowing the free-run juice to drain as the grapes entered. The skins were pressed gently to further limit colour extraction. Following flotation, the wine was racked and cool- fermented in stainless-steel tanks. The different components were then blended and stabilised before filtration and bottling. The 2026 vintage produced 9,000 cases of six bottles and was bottled in August 2026.

La Motte
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