

La Motte Reserve Collection Syrah 2022

A captivating violet-red hue in the glass, this wine offers aromas of ripe mulberries typical of its Franschhoek terroir, complemented by the savoury notes of black olive and a subtle hint of aniseed. The palate has a fresh and juicy profile with a smooth, mellow texture, brimming with vibrant cherry fruit. Medium-bodied with a generous finish, the 2022 La Motte Syrah promises excellent ageing potential and to continue evolving in complexity over the next 15 years.

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 : 13.72 % vol rs : 2.5 g/l pH : 3.49 ta : 5.5 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 on La Motte Wine Estate are between 10 and 30 years old and grow in various blocks with different 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. The different clones and microclimates on the estate all contribute to the wine's complexity of character.

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 :

The grapes are picked when ripe but still firm. The bunches are destemmed and the whole berries go into stainless steel tanks. Selected yeasts are added immediately, and fermentation takes place between 24 and 28 degrees Celsius. The tanks are pumped over twice a day with plenty of aeration.

The 2022 vintage was matured for 15 months in 300-liter French oak barrels, of which 30% were new, 30% second-fill, and the rest older barrels. In addition, 15% Durif was blended in for color and structure. The wine was bottled in December 2023, with 4,000 cases of 6 produced.



La Motte

Franschhoek

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