

La Motte Reserve Collection Cap Classique NV

A vibrant and elegant MCC with expressive aromas of citrus, brioche, and roasted cashew. The palate is finely textured with delicate bubbles, refined length, and finesse. Notes of lemon meringue linger on the finish, carried by a subtle mineral edge.

La Motte Reserve Cap Classique is a versatile partner to South African cuisine. It pairs beautifully with local cheeses—especially soft varieties and complements luxurious dishes such as oysters and crayfish. It is equally at home with eggs in all forms, delicate line fish (with or without sauce), and savory pastries like mushroom quiche. Fresh salads, carpaccio, and lighter meats, including poultry, veal, and pork, also make excellent companions.

variety : Blend - White | 58% Chardonnay, 42% Pinot Noir

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Franschhoek

analysis : alc : 12.2 % vol rs : 7.82 g/l pH : 3.26 ta : 6.62 g/l

type : Cap_Classique **style** : Dry **body** : Light

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

in the vineyard : The vineyards grow in a variety of soil types and climatic conditions. All are trellised to ensure optimal canopy management and even ripening.

about the harvest : Grapes are harvested between 18° and 20° Balling. Whole-bunch pressing is followed by separate fermentation of each component before blending.

in the cellar : The final blend, completed in 2023, includes 20% reserve wine, half of which was matured in older French oak barrels. After blending, the wine was sweetened, inoculated with cultured yeast and bottled for secondary fermentation. The bottles spent 24 months on the lees before disgorgement and final corking under wire muzzle.



La Motte

Franschhoek

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www.la-motte.com