

La Motte Reserve Collection Chardonnay 2024

Light straw in colour. Intense, bright aromas of citrus blossom with mandarin and winter melon fruit. A hint of French nougat and pistachio add complexity to the nose. The palate is silky and juicy and lingers with a fresh finish reminiscent of lemon meringue tart.

Excellent with luxurious seafood such as caviar, crayfish (Cape rock lobster), abalone, prawns and mussels. Also enjoy with creamy cheeses, snails and pâté.

variety : Chardonnay | 100%

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Franschhoek

analysis : alc : 12.83 % vol rs : 3.3 g/l pH : 3.38 ta : 5.8 g/l

type : White **style** : Dry **body** : Light

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

in the vineyard : Grapes for the 2024 La Motte Chardonnay are from vineyards situated on the La Motte Wine Estate in Franschhoek. The vineyards are situated at an altitude of 200 metres above sea level and are planted on south and southwest-facing slopes.

in the cellar : Fermentation started in tanks, after which the wine was transferred to 300-litre barrels for further fermentation and maturation. Malolactic fermentation also took place in the barrels. About 10% of the juice was fermented in stainless steel without malolactic fermentation. The wine was matured in French oak barrels of which 20% were new. After maturation, all the components were blended. The wine was bottled in August 2025. Production: 5 000 cases (6-bottle).



La Motte

Franschhoek

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