

La Motte Reserve Collection Semillon 2025

Bright pale green in colour. Expressive aromas of green figs, green pepper and fresh ginger, enhanced by delicate honeysuckle. The initial silky palate opens into layers of passionfruit and citrus, followed by a definite minerality. A lively, energetic presence continues into a lingering, vibrant finish.

A versatile food partner. Excellent with risotto, whether it made using mushrooms, Parmesan, truffle or crab. It embraces seafood from prawns and black mussels to richer fish such as yellowtail.

Complements dishes glazed with honey and mustard – from fish to poultry and pork. Pairs beautifully with coconut-based dishes and mild curries.

variety : Semillon | 100% Semillon

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Franschhoek

analysis : alc : 13.1 % vol rs : 2.5 g/l pH : 3.2 ta : 6.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

The Cape Agulhas area is known for its wind, mist and regular summer rainfall, making vineyard management particularly challenging. The 2024 winter was cold and wet, followed by a mild, dry and sunny summer that allowed optimal ripening with minimal disease pressure. The favourable conditions resulted in an earlier than-average harvest, with grapes picked on 18 February.

in the vineyard : The grapes for the 2025 La Motte Semillon originate from a block in the Elim ward of the Cape Agulhas district. Situated just 7 kilometres from the ocean and approximately 60 to 70 metres above sea level, it is one of the southernmost vineyard sites in Africa.

The vineyard is rooted in layered shale-derived soils with gravel topsoil and underlying clay or coffee-stone deposits. Facing northwest and planted in an east-west row direction, the block is positioned to allow prevailing winds to pass through without causing excessive damage. Intensive canopy management is essential, including opening the bunch zone to enhance aeration and sunlight exposure.

about the harvest : Grapes were handpicked early in the morning and transported to the La Motte cellar. After destemming and crushing, a brief period of skin contact supported enzyme activity for optimal juice release. Only free-run juice was used. Following flotation, fermentation took place in stainless steel tanks. After fermentation, the wine was racked and matured on the fine lees until the end of September. Bottling preparations began in October, with bottling completed at the end of the month. A limited release of 2415 bottles were produced.



La Motte

Franschhoek

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