La Motte Vin de Joie Rosé 2026



Salmon pink to onion skin in colour this rosé is typical Mediterranean in appearance. Slightly restrained but welldefined melon, grapefruit, and nectarine on the nose, with a hint of sweet candy floss in the young wine. The palate is polished and juicy on entry with the medium acidity bringing freshness and length. A fresh nectarine aftertaste lingers on the palate.

This wine is a delightful glassful on a summer's day and pairs beautifully with simple salads, charcuterie, seafood such as salmon, trout or crayfish and even wintery options such as seafood soups and paella with saffron.

variety : Grenache | 63% Grenache, 23% Mouvedre, 11% Cinsault and 3% Shiraz
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Western Cape
analysis : **alc :** 13.26 % vol **rs :** 1.8 g/l **pH :** 3.29 **ta :** 5.5 g/l
type : Rose **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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.

in the vineyard : Different terroirs are represented in this wine. All three of the main mother rock formations in South Africa are represented in these terroirs. This includes decomposed variations of shale, granite, and Table Mountain sandstone. The varieties and different block conveniently ripen on different dates during the harvest and allowed the winemaking team to give special treatments and care to all the grapes in this dedicated rosé protocol

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

in the cellar : The varieties and different blocks were picked and processed separately. The grapes were cooled down for one night in a cold room to release as little colour as possible at crush. The grapes were destemmed and immediately fed into a press where the free run juice drained as it arrived. Only the first 600l juice from a ton were used to make this wine. After flotation, the wine was racked and fermented cool in a stainless-steel tank. The wine was then blended and stabilized before filtration and bottling took place.

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