

La Motte Pierneef Sauvignon Blanc 2025

This wine is made from grapes from the southernmost vineyards in Africa. The cool climate of the wine imparts aromas of citrus and passion fruit that are prominent. Other varietal characteristics that stand out include green pepper and gooseberry aromas. The palate is very elegant and finishes with a mineral-like quality.

Featuring a delightful mineral undertone, the 2025 Pierneef Sauvignon Blanc pairs seamlessly with seafood, while also complementing the spiciness found in Chinese and Thai cuisines. Its sophistication makes it an excellent option as an aperitif, but it also charms with the crispness of salads and the tang of tomatoes, particularly semidried varieties.

variety : Sauvignon Blanc | 91% Sauvignon Blanc, 9% Semillon

winery : La Motte

winemaker : Edmund Terblanche

wine of origin : Western Cape

analysis : alc : 13.10 % vol rs : 2.0 g/l pH : 3.25 ta : 6.6 g/l

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

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

ageing : The optimal drinking time will be in 2024.

The season was preceded by a particularly wet winter, with record rainfall recorded in July 2024 in the Cape region. Following a relatively late and even budburst, there was some initial disease pressure, which subsided due to the dry conditions that followed throughout the rest of the summer. Apart from a warm period in late December, the summer remained moderate, with cool night temperatures that were ideal for flavour development. While ripening in the Western Cape was slightly later than average, the Elim region experienced earlier ripening, likely due to warm and dry conditions during the latter part of the growing season.

in the vineyard : The vineyards are meticulously trained and managed to achieve a harmonious balance in both leaf coverage and crop load. Ongoing canopy management is essential to effectively address disease pressure. The soil predominantly originates from shale and exhibits a gravelly topsoil, complemented by layers of clay or coffee stone beneath. The prevailing cool conditions contribute to maintaining low fertility, resulting in a typical crop load of around 6 tons/ha.

in the cellar : Grapes were harvested at 21–23° Balling. Skin contact of approximately 16 hours was allowed for the Semillon. Fermentation took place at around 16°C. The Semillon (9%) and 15% of the Sauvignon Blanc were fermented and matured in second-fill French oak barrels for six months on the fine lees. Blending followed thereafter. The wine was bottled in October 2025, with 2,000 cases of 6 bottles released.



La Motte

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