

## La Motte Shiraz 2002

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\*\*\*\* John Platter 2006

\*\*\*\* John Platter 2005

SA Young Wine Challenge 2004 - Gold

4 star rating in the Wine magazine Tops at Spar Shiraz Challenge 2004

2004 Mundus Vini Gold

Gold medal at 2004 Mundus Vini wine awards

Aniseed, black currant and violet on the nose. The palate shows additional black olive and bay leaf flavours. More savoury than fruity, this deep ruby coloured wine has a medium to full-bodied palate, with a mouth-filling peppery finish.

Most enjoyable with venison, spicy patés, guinea fowl and roast beef or lamb.

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**variety :** Shiraz | 100% Shiraz

**winery :** La Motte

**winemaker :** Edmund Terblanche

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol   rs : 3.2 g/l   pH : 3.74   ta : 6.14 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fragrant   **wooded**

**pack :** Bottle

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**in the vineyard :** This wine was produced from grapes originating from vineyards in several regions in the Cape winelands - Durbanville (47%), the Swartland (30%), Franschhoek (15%), Bot River (3%), Darling (2%) and Paarl (2%).

All the vineyards have unique macro climates and grow in a large variety of soils. Different clones are represented. All the vineyards are trellised in accordance with the Perold system and are managed to be perfectly in balance in terms of leaf cover and yield. Thanks to the different terroirs, each region produces its own distinctive grapes. The result is that each region makes a unique contribution in flavour and structure.

**about the harvest:** It was a relatively wet, cool summer. Rain was received until 15 January, followed by a period of high temperatures. The divergent climatic conditions caused the grapes of each block to ripen at different times and the 2002 Shiraz was harvested over a period of one month.

**in the cellar :** The crushed grapes were cold soaked for two to three days. Approximately one third was allowed to ferment spontaneously. The rest was inoculated with selected yeast strains. Fermentation was in roto tanks at between 23 and 25°C. After fermentation, there was extended skin contact of up to 20 days. The wine was matured in 225-litre barrels for 21 months - 30% in new, 30% in second-fill and 40% in third-fill barrels (70% of French and 30% of American oak). After selection of the best barrels, 5 500 cartons were bottled at La Motte on 01 February, for release as 2002 La Motte Shiraz.



**La Motte**  
Franschhoek  
021 876 8000

