

La Motte

2019 MÉTHODE CAP CLASSIQUE



ORIGIN

La Motte's MCC originates from Franschhoek and the Chardonnay as well as the Pinot Noir grapes from which the wine was made, were produced on La Motte. Vineyards grow against a southern slope 200 metres above sea level.

VITICULTURE

The vineyard rows run in an east-west direction and the soil is Clovelly with a high sand content. Vines are trellised according to the Perold system, with drip irrigation. The Chardonnay was planted in 1997 and the Pinot Noir in 1985. Vineyards are managed to maintain a perfect balance between leaf coverage and yield and are managed biologically.

VINTAGE

The winter of 2018 was better than the previous three years with ample rain and the subsequent recovery of dam levels. Budding was satisfactory, but wet and windy conditions during flowering hampered cluster formation. With a relative cool summer, harvesting started slightly later than average, but analyses were promising with high acidity and low pH levels. Uneven bunches did, however, complicate timing in the vineyards and cellar. The 2019 harvest was one of the smallest since 2005.

VINICULTURE

The grapes were harvested at between 18 and 20 Balling degrees and the Chardonnay and Pinot Noir were fermented separately. Bunches were whole-pressed and the juice was allowed to settle, whereafter the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 68%

Chardonnay and 32% Pinot Noir. 10% of the base wine was from the 2018 vintage and was matured in barrels for 12 months. After stabilisation, the wine was sweetened and inoculated and then bottled on 25 May 2019. Fermentation was in the bottles and the wine was matured on the lees for 46 months. The wine is "Brut Natural" — no sweetening was added during "degorgement". Degorgement was in March 2023 and 3500 bottles were released.

ANALYSIS

Alcohol	11,43% Vol
Residual sugar	1,3 g/l
Total acid	9,0 g/l
pH	3,21

CELLARMASTER'S IMPRESSIONS

A bone dry MCC with natural perceived sweetness because of long aging on the lees. An attractive bouquet of citrus, brioche and nuts with fine bubbles brings an exciting presence on the palate and the big Chardonnay portion brings finesse and leaves a refreshing finish.

CONNOISSEUR'S CHOICE

La Motte MCC will complement a wide range of South African foods. Good with most local cheeses, especially soft cheese, luxury foods such as oysters and crayfish, eggs in all forms, line fish with or without sauce, pastries, especially mushroom quiche, salads, carpaccio and light meats such as poultry, veal and pork.