

# La Motte

*Hanneli R*

2015



## ORIGIN

The wine is a blend of Shiraz (58%), Grenache (32%) and Petit Syrah (10%). The Syrah originates from Elim and Franschoek, the Grenache from Walker Bay and the Petit Syrah from Franschoek.

## VINTAGE

The preceding winter was wet and cold enough to ensure good and even budding. A hot August caused fast budding and an earlier season. The rest of the season was dry, windy and disease-free, with no heat-waves – very positive factors. Due to climatic conditions, the harvest, that was large, lost moisture, enhancing concentration and eventually ensuring excellent quality. Analyses and flavours are promising.

## VITICULTURE

The Shiraz vineyards of Elim are trellised and grow in shale with a layer of "koffieklip" (coffee stone). This, combined with the cool climate, produces wines with intense perfume flavours and a mineral palate. Bot River's Shiraz vineyards grow in more shallow, denser shale and produce wines with a high tannin content and a dark colour. The Franschoek vineyards grow in deep, sandy soil of weathered granite and sandstone and produce elegant wines with a creamy texture. Because the grapes originate from diverse terroirs, the wines have depth and complexity.

## VINICULTURE

Wines in the blend were harvested, sorted and fermented separately, then matured separately in 600-litre oak barrels. After 40 months' maturation the wines were blended and then bottled during December 2018. Only 3 577 bottles and 100 magnums were produced.

## ANALYSIS

Alcohol	13,97% Vol
pH	3,40
Total acid	6,3 g/l
Residual sugar	2,8 g/l

## CELLARMASTER'S IMPRESSIONS

The combination of a good vintage and 40 months of wood maturation has produced a wine with exceptional depth, complexity and personality. The intensely distinctive nose shows rose petal perfume with black berry and mulberry fruit, as well as cinnamon and black pepper spice. An elegant wine with a lively presence and lingering after-taste.