

ANNO



1695

# La Motte

## 2018 SYRAH

### ORIGIN

All the grapes for this wine originate from La Motte in the Franschhoek area.

### VINTAGE

The dry conditions during the previous two seasons continued and, as a result, the harvest was 15% smaller than in 2017. The previous winter was cold enough to allow adequate dormancy, but occurred late, which delayed budding and the start of harvest-time by two weeks compared to 2017. Dry conditions once again promoted healthy grapes, while cool conditions preserved good flavours. Frost damage occurred in places, but not in the Franschhoek area.

### VITICULTURE

The Syrah vineyards at La Motte Wine Estate are between 10 and 30 years old and are spread over different blocks with varying soil profiles. The vineyard blocks are situated between 200 and 300 metres above sea level. The soil is of a sandstone and granite origin and varies from a heavier texture along the slopes to a sandy, well-drained texture where the landscape is more flatter. All the vineyards are trellised. Different clones and microclimates on the estate lend varying characteristics to the wine.

### VINICULTURE

Grapes were picked ripe, but still firm. They were cooled overnight, before 100% de-stemming and the whole berries were placed into stainless steel tanks. Selected yeasts were added immediately and fermentation was at between 24 and 28 degrees Celsius. Tanks were pumped over twice daily, with good aeration. To promote

elegance and soft extraction, most of the tanks were pressed before fermentation had been completed. The wine was matured in 300-litre French oak barrels for 14 months, 30% of which were new. To enhance colour and extraction, 15% Durif was added. The wine was bottled in October 2019 and 17 000 cartons (6 x 750 ml) and 500 magnums were released as 2018 La Motte Syrah.

### ANALYSIS

Alcohol	13,34% vol
Residual sugar	2,7 g/l
Total acid	5,7 g/l
pH	3,42

### CELLARMASTER'S IMPRESSIONS

Syrah from Franschhoek contains a natural fruitiness that includes notes of hard-pear and mulberry, complemented by the Durif which provides colour, texture and hints of plum. One of the shaded vineyard blocks yields black pepper spice, clearly noticeable on the palate. Wood flavours are well integrated and provide a creamy texture on the palate.

### CONNOISSEUR'S CHOICE

The full-bodied character of this wine harmonises perfectly with rich, flavourful dishes, grilled foods (including grilled vegetables), game dishes (particularly those incorporating stewed fruit and sweet aromatic spice components), peppercorn-crust steaks and barbecued meat in a sticky, sweet sauce. The wine's abundant fruit also latches on to the sweetness in jellies, chutneys and berry sauces.

