

# La Motte

*Hanneli R*

2013



## ORIGIN

The wine is a blend of Shiraz (60%), Grenache (30%) and Petit Syrah (10%). The Shiraz originates from Elim, the Grenache from Walker Bay and the Petit Syrah from Franschhoek.

## VINTAGE

The season started with a good winter, with high water levels in the soil and in dams. This resulted in good budding, approximately two weeks later than normal. In some areas, wind caused damage during November. The highest average December temperature in 48 years was recorded – no serious damage was caused, though. Closer to harvest-time, night temperatures were noticeably lower, which probably contributed to high natural acids, promoting quality. On 9 February harvesting was interrupted by rain, but without serious effects. Wines are full-bodied, with good intensity and high natural acids.

## VITICULTURE

Die Shiraz vineyards of Elim are trellised and grow in shale with a layer of “kloffieklip” (coffee stone). This, combined with the cool climate, produces wines with intense perfume flavours and a minerally palate. The Grenache vineyards of Walker Bay grow in more shallow, denser shale and yield wines with a high tannin content and a dark colour. The Franschhoek 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 new 300-litre oak barrels. After 40 months' maturation the wines were blended and then bottled during October 2015. Only 3 600 bottles were produced.

## ANALYSIS

Alcohol	13,5% Vol
Residual sugar	2,5 g/l
Total acid	5,9 g/l
pH	3,45

## 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.

## CONNOISSEUR'S CHOICE

This complex Syrah-based blend is the ideal partner to red meat in most of its forms. With its well-structured tannins, this wine beautifully complements the intensity of hard cheese.