

La Motte

2017 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 preceding winter started late, but was cold enough to allow adequate dormancy. For the second consecutive year, rainfall was lower than average and irrigation dams were not filled entirely. Conditions for budding, flowering and setting were favourable (positive for harvest size), followed by a long, dry season (negative for harvest size). During ripening, cool nights were experienced (good for quality), while dry conditions still prevailed (disease-free and good concentration). Heat-waves did not present problems. The above conditions resulted in healthy grapes and good concentration, analyses and flavours.

VINICULTURE

The grapes were harvested at between 18 and 20 Balling 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 90% Chardonnay and 10% Pinot Noir. The 10% Pinot Noir was from the 2016 vintage and was matured in oak barrels for 12 months. After stabilisation, the wine was sweetened and inoculated and then bottled on 7 April 2017. Fermentation was in the bottles and the wine was matured on the lees for 39 months. The wine is "Brut Natural" — no sweetening was added during "degorgement". "Degorgement" was in July 2020 and only 3 500 bottles were released.

ANALYSIS

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|----------------|------------|
| Alcohol | 12,11% Vol |
| Residual sugar | 1,0 g/l |
| Total acid | 5,9 g/l |
| pH | 3,34 |

CELLARMASTER'S IMPRESSIONS

A bone-dry MCC with natural, perceived sweetness because of long maturation on the lees. An attractive bouquet of citrus, brioche and nuts with fine bubbles brings an exciting presence on the palate and the large 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.