

2019  
 SAUVIGNON BLANC  
 PIERNEEF



This wine forms part of La Motte's premium range, which is a tribute to South African artist Jacob Hendrik Pierneef (1886 – 1957), famous for his mastery in portraying the unadorned beauty of the South African landscape and its architecture. Inspiration for the unique linocuts on the label designs was gained from a limited edition of 128 Pierneef linocut prints displayed in the La Motte Museum on La Motte Wine Estate in the Franschhoek Valley.

**ORIGIN**

The wine is a blend of 91% Sauvignon Blanc and 9% Semillon. The Sauvignon Blanc and Semillon originates from vineyards at Elim. These vineyards fall under the Origin Cape South Coast classification and are amongst the most southerly situated vineyards in Africa.

**VINTAGE**

The 2018 winter was better than the previous 3 years, the dams also recovered well. We had good buds on the vineyards, but the wet and windy conditions in blooming period had a negative impact on the grape bunch forming. We had a relative cold summer and the harvest started a bit later than usual. The analyses looked promising with high acid levels and low pH levels. The bunches was very uneven which made the timing of harvest quite difficult. This was also one of the smallest harvests since 2005.

**VITICULTURE**

This wine represents different vineyards in the Elim district. All the vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Most of the soils have a shale origin and the potential is medium. Due to cool conditions, low fertility is

maintained, with a yield of approximately 6 tons/ha. Soils in the Elgin area are deeper, with a higher fertility potential and a yield of approximately 8 tons/ha.

**VINICULTURE**

The grapes were harvested at between 20 and 22 degrees Balling. The wine was allowed 16 hours of skin contact. Fermentation was at approximately 14 degrees Celsius. The wine was removed from the heavy lees and left on the fine lees for 5 months, followed by blending. The wine was bottled in August 2019 and 3000 cartons (6 x 750 ml) will be released.

**ANALYSIS**

Alcohol	12,85% Vol
Residual sugar	2,9 g/l
Total acid	6,8 g/l
pH	3,38

**CELLARMASTER'S IMPRESSIONS**

Vineyards in the cool, emerging wine-producing areas close to the southern tip of Africa are combined to produce a Wine of Origin Cape South Coast. The wine is thiol-driven, with especially citrus flavours. There are also green pepper and Cape gooseberry flavours in the background. The palate is very elegant, with a mineral finish. Best time to enjoy this wine will be during 2020.

**CONNOISSEUR'S CHOICE**

This elegant premium wine harmonises beautifully with sea-foods, sea-food pasta and spicy foods such as Chinese and Thai dishes. Also excellent with fresh, fruit-based green salads and dishes containing semi-dried tomatoes. It is also a stylish, sociable wine for enjoyment as an aperitif.