



# La Motte

FRANSCHHOEK • SOUTH AFRICA

*Reserve Collection*

NV  
CAP CLASSIQUE



## ORIGIN

The La Motte Reserve Collection Cap Classique is a blend of 58% Chardonnay and 42% Pinot Noir. Grapes are sourced from premium vineyards in Stellenbosch (50%), the West Coast (35%) and Elgin (15%).

## VINTAGE

Growing conditions were predominantly problem-free with an ideal cold and wet winter leading up to the 2023 harvest. Despite wintery weather persisting, budding went well and the cooler early summer resulted in exceptional flavour development.

## VINICULTURE & WINEMAKING

The vineyards grow in a variety of soil types and climatic conditions. All are trellised to ensure optimal canopy management and even ripening. Grapes are harvested between 18° and 20° Balling. Whole-bunch pressing is followed by separate fermentation of each component before blending. The final blend, completed in 2023, includes 20% reserve wine, half of which was matured in older French oak barrels. After blending, the wine was sweetened, inoculated with cultured yeast and bottled for secondary fermentation. The bottles spent 24 months on the lees before disgorgement and final corking under wire muzzle.

## ANALYSIS

Alcohol	12.2% vol
Total Acid	6.62 g/l
Residual Sugar	7.82 g/l
pH	3.26

## CELLARMASTER'S IMPRESSIONS

A vibrant and elegant MCC with expressive aromas of citrus, brioche and roasted cashew. The palate is finely textured with delicate bubbles, refined length and finesse. Notes of lemon meringue linger on the finish, carried by a subtle mineral edge.

## CONNOISSEUR'S CHOICE

La Motte Reserve Cap Classique is a versatile partner to South African cuisine. It pairs beautifully with local cheeses—especially soft varieties—and complements luxurious dishes such as oysters and crayfish. It is equally at home with eggs in all forms, delicate line fish (with or without sauce), and savoury pastries like mushroom quiche. Fresh salads, carpaccio, and lighter meats including poultry, veal, and pork also make excellent companions.