



La Motte

FRANSCHHOEK • SOUTH AFRICA

—Reserve Collection—

2024 CHARDONNAY



ORIGIN

Grapes for the 2024 La Motte Chardonnay are from vineyards situated on the La Motte Wine Estate in Franschhoek. The vineyards are situated at an altitude of 200 metres above sea level and are planted on south- and southwest-facing slopes.

VINTAGE

The growing period for the 2024 vintage – particularly the winter – will be remembered for two major storms and significant damage, which literally changed the appearance of the Franschhoek Valley and washed away some vineyards. The season started off well although somewhat reluctant due to extended cold. The moisture caused some disease pressure, but wind later in the season alleviated the problem. The vineyards caught up during the hot, dry summer and harvesting eventually started earlier than in the previous two years.

VITICULTURE

Vineyards are planted in sandy soils of sandstone and granite origin. The oldest and largest block was planted in 1997. Yields are naturally low and in 2024 ranged between 5 and 6 tons per hectare. Grapes are harvested on two different dates to achieve balanced acidity as well as diverse fruit profiles. The vineyards are diligently managed to ensure the perfect balance of canopy and yield.

VINICULTURE

Fermentation started in tanks, after which the wine was transferred to 300-litre barrels for further fermentation and maturation. Malolactic fermentation also took place in the barrels. About 10% of the juice was fermented in stainless steel without malolactic fermentation.

The wine was matured in French oak barrels of which 20% were new. After maturation, all the components were blended. The wine was bottled in August 2025. Production: 5 000 cases (6-bottle).

ANALYSIS

Alcohol	12.83% vol
Total Acid	5.8 g/l
Residual Sugar	3.3 g/l
pH	3.38

CELLARMASTER'S IMPRESSIONS

Light straw in colour. Intense, bright aromas of citrus blossom with mandarin and winter melon fruit. A hint of French nougat and pistachio add complexity to the nose. The palate is silky and juicy and lingers with a fresh finish reminiscent of lemon meringue tart.

CONNOISSEUR'S CHOICE

Excellent with luxurious seafood such as caviar, crayfish (Cape rock lobster), abalone, prawns and mussels. Also enjoy with creamy cheeses, snails and pâté.