

ANNO



1695

La Motte

FRANSCHHOEK • SOUTH AFRICA

—Reserve Collection—

2022
SYRAH



ORIGIN

All the grapes for this wine originate from La Motte in the Franschhoek Wine Valley.

VINTAGE

The growing season for the 2022 harvest was ideal, with sufficient cold conditions during winter as well as enough water for irrigation where needed. Budburst went smoothly despite happening during cold and rainy conditions. A relatively cool summer was good for flavour development although high temperatures at the end of January resulted in a slightly lower acidity and higher pH levels than in 2021. Frequent rain increased disease pressure, especially for downy mildew, while the heat in January resulted in some instances of sunburn.

VITICULTURE

The Syrah vineyards on La Motte Wine Estate are between 10 and 30 years old and grow in various blocks with different soil profiles. The vineyard blocks are situated between 200 and 300 meters above sea level. The soil is of sandstone and granite origin and varies from a heavier texture along the slopes to a sandy, well-drained texture in the valley. All the vineyards are trellised. The different clones and microclimates on the estate all contribute to the wine's complexity of character.

VINICULTURE

The grapes are picked when ripe but still firm. The bunches are destemmed and the whole berries go into stainless steel tanks. Selected yeasts are added immediately, and fermentation takes place between 24 and 28 degrees Celsius. The tanks are pumped over twice a day with plenty of aeration.

The 2022 vintage was matured for 15 months in 300-liter French oak barrels, of which 30% were new, 30% second-fill, and the rest older barrels. In addition, 15% Durif was blended in for color and structure. The wine was bottled in December 2023, with 4,000 cases of 6 produced.

ANALYSES

Alcohol	13.72% vol
Total Acid	5.5 g/l
Residual Sugar	2.5 g/l
pH	3.49

CELLARMASTER'S IMPRESSIONS

A captivating violet-red hue in the glass, this wine offers aromas of ripe mulberries typical of its Franschhoek terroir, complemented by the savoury notes of black olive and a subtle hint of aniseed. The palate has a fresh and juicy profile with a smooth, mellow texture, brimming with vibrant cherry fruit. Medium-bodied with a generous finish, the 2022 La Motte Syrah promises excellent ageing potential and to continue evolving in complexity over the next 15 years.

CONNOISSEUR'S CHOICE

The medium-bodied character of this wine harmonizes perfectly with rich, flavourful dishes, grilled foods (including grilled vegetables), game dishes (particularly those incorporating stewed fruit and sweet aromatic spice components), peppercorn-crusted steaks and barbecued meat in a sticky, sweet marinade. The wine's abundant fruit also latches on to the sweetness in jellies, chutneys and berry sauces.