

ANNO



1695

La Motte

FRANSCHHOEK • SOUTH AFRICA

*Reserve Collection***2024
SYRAH**

ORIGIN

Components for the 2024 La Motte Syrah come from Franschhoek (58%), Elim (40%) and Stellenbosch (2%).

VINTAGE

The period leading up to the 2024 grape harvest, particularly winter, will be remembered for two major storms that caused significant damage, altering the landscape of the Franschhoek Valley and washing away some vineyards. The growing season started well but was slightly delayed due to prolonged cold conditions. Increased moisture led to some disease pressure, but strong winds later in the season helped resolve this. The vineyards caught up during the hot, dry summer, and harvesting ultimately began earlier than in the previous two years.

VITICULTURE

The Syrah vineyards are located in two distinct regions. The Franschhoek vineyards are primarily planted in sandstone soils with some granite, while the Elim soils are shale-derived. The vineyards are between 10 and 20 years old and trellised. Biological farming practices are followed.

VINICULTURE

The grapes were fermented in stainless steel tanks with regular pump-overs. 20% of the Elim grapes were whole-bunch fermented. 30% of the wine was matured in new 300-litre French oak barrels, while the remainder was aged in older 300-litre barrels as well as larger format casks. The wine was matured for 15 months, after which blending took place, incorporating 4% Petit Sirah and 2% Cabernet Sauvignon.

ANALYSES

Alcohol	13.41% vol
Total Acid	5.6 g/l
Residual Sugar	2.6 g/l
pH	3.41

CELLARMASTER'S IMPRESSIONS

The spicy and perfumed character of the cool-climate Elim Syrah is complemented by the creamy texture and red fruit profile from Franschhoek, resulting in a wine with distinctive varietal aromas and a well-balanced palate. Petit Sirah from Franschhoek contributes colour, while a touch of Cabernet Sauvignon from Stellenbosch adds depth and structure to the finish.

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.