

ANNO



1695

La Motte

FRANSCHHOEK • SOUTH AFRICA

2025 ROSÉ VIN DE JOIE



ORIGIN

The 2025 La Motte Vin de Joie Rosé is a blend of 69% Grenache, 18% Mourvèdre, 9% Cinsault and 4% Shiraz. The grapes are from various districts in the Western Cape, including Stellenbosch, Swartland, Franschhoek and Elim.

VINTAGE

Winter brought record rainfall to the area, particularly in July. The growing season began steadily but was initially delayed by prolonged cool temperatures. While the excess moisture introduced some disease pressure, subsequent winds helped mitigate these risks. A warm, dry summer then allowed the vineyards to regain momentum, promoting excellent flavour development. Although ripening took about 10 days longer than average, the harvest concluded with grapes of very high quality.

VITICULTURE

The vineyards are all trellised and all the grapes are picked by hand. With its variety of terroirs, all three of the main mother rock formations in South Africa are represented in this wine. This includes decomposed variations of shale, granite and Table Mountain sandstone. The different varieties and blocks conveniently ripened at different stages during the harvest allowing the winemaking team enough time to ensure special care in following the dedicated rosé protocol.

VINICULTURE

Different varieties and different blocks were picked and processed separately. The grapes were cooled down in a cold room overnight to limit the release of colour at crush. After being destemmed, the grapes were immediately fed into a press where the free run juice drained on arrival. Only the first 600 liters of free run juice per ton were used in the making of this wine. After flotation, the wine was racked and underwent cool fermentation in a stainless-steel tank. The wine was then blended and stabilized before filtration and bottling took place.

ANALYSIS

Alcohol	12,98%
Residual Sugar	2,1 g/l
Total Acid	5,7 g/l
pH	3,27

CELLARMASTER'S IMPRESSIONS

Salmon pink to onion skin in colour, this rosé is typical Mediterranean in appearance. The nose is slightly restrained but offers well-defined melon, grapefruit and nectarine as well as a hint of sweet candy floss in the young wine. Remarkably rounded on the palate for a dry wine, with graceful elegance and a subtle mineral character. A lingering finish reveals notes of fresh nectarine.

CONNOISSEUR'S CHOICE

This wine is a delightful glassful on a summer's day and pairs beautifully with simple salads, charcuterie, seafood such as salmon, trout or crayfish and even wintry options such as seafood soups and paella with saffron.