



La Motte

2023 MÉTHODE CAP CLASSIQUE



ORIGIN

La Motte's MCC originates from Franschhoek and the Chardonnay as well as the Pinot Noir grapes, from which the wine was made, were produced on La Motte. Vineyards grow against a southern slope 200 meters above sea level.

VINTAGE

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

VITICULTURE

The vineyard rows run in an east-west direction and the soil is Clovelly with a high sand content. Vines are trellised according to the Perold system, with drip irrigation. Vineyards are managed to maintain a perfect balance between leaf coverage and yield and are managed biologically.

VINICULTURE

The grapes were harvested at between 18 and 20 Balling degrees and the Chardonnay and Pinot Noir were fermented separately. Bunches were whole-pressed and the juice was allowed to settle, whereafter the clear juice was cool-fermented. Fermentation was followed by blending in the ratio 61% Chardonnay and 39% Pinot Noir. A portion of the Pinot Noir was from the 2020 vintage and was matured in barrels for 24 months.

After stabilisation, the wine was sweetened and inoculated and then bottled. Fermentation was in the bottles and the wine was matured on the lees for 16 months. The wine is Brut Nature - no sweetening was added during disgorgement. Disgorgement was in November 2024 and 3600 bottles were released.

ANALYSIS

Alcohol	12.26% vol
Total Acid	7.7 g/l
Residual Sugar	1.6 g/l
pH	3.23

CELLERMASTER'S IMPRESSIONS

A bone dry MCC with a creamy texture and fresh acidity. An attractive bouquet of apple, baked bread and nuts with fine bubbles promises an exciting festive wine. The bubbles bring a lively presence on the pallet. The Pinot Noir gives body and the Chardonnay a lengthy finesse.

CONNOISSEUR'S CHOICE

La Motte MCC will complement a wide range of South African foods. Good with most local cheeses, especially soft cheese, luxury foods such as oysters and crayfish, eggs in all forms, line fish with or without sauce, pastries, especially mushroom quiche, salads, carpaccio and light meats such as poultry, veal and pork.