

ANNO



1695

# La Motte

## 2020 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

Although the growing season saw less rain than average, the winter was cold and the conditions in the vineyards were positive and ensured even bunch development. Mild summer temperatures without heat waves ensured exceptional flavour development. Yields were higher than in 2019, resulting in acidity being slightly lower than previous vintage.

### 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 76% Chardonnay and 24% Pinot Noir. A portion of the Pinot Noir was from the 2019 vintage and was matured in barrels for 12 months.

After stabilisation, the wine was sweetened and inoculated and then bottled on 9 July 2021. Fermentation was in the bottles and the wine was matured on the lees for 45 months. The wine is Brut Nature - no sweetening was added during disgorgement. Disgorgement was in April 2024 and 1946 bottles were released.

### ANALYSIS

Alcohol	11.3% vol
Total Acid	6.0 g/l
Residual Sugar	1.0 g/l
pH	3.39

### CELLERMASTER'S IMPRESSIONS

A bone dry MCC with natural perceived sweetness because of long aging on the lees. An attractive bouquet of citrus, brioche and nuts with fine bubbles brings an exciting presence on the palate and the big Chardonnay portion brings finesse and leaves a refreshing finish.

### 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.