

La Motte

2022
CHARDONNAY

ORIGIN

Grapes for the wine originate from La Motte Wine Estate in the Franschhoek Valley. The vineyard lies at an altitude of 200 metres above sea-level, against a southern and south-western slope.

VINTAGE

The growing season for the 2022 harvest was uneventful with ample cold units in winter and sufficient irrigation water. Cold and wet conditions during budding didn't have a negative effect although higher rainfall did result in increased disease pressure, especially from powdery mildew. A relatively cool summer supported flavour development, but heatwave conditions late January caused slightly lower acidity and slightly higher pH levels than in 2021. It also caused some sunburn.

VITICULTURE

The vineyard grows in sandy soil of a sandstone and granite origin — the oldest and largest block was planted in 1997. Yield is naturally low and was between 5 and 6 tons per hectare in 2020. In order to promote good acid and different fruit profiles, grapes are harvested on different dates. Vineyard blocks are managed to maintain a perfect balance between leaf coverage and yield. Grapes were picked by hand.

VINICULTURE

Initially, fermentation was in tanks, while further fermentation and maturation were in 300-litre barrels. Malolactic fermentation was also in barrels. One third of the juice was fermented in stainless steel tanks, without malolactic fermentation. Twenty percent of the French oak barrels in which the wine was matured,

were new. After the 12-month maturation period, all the components were blended. The wine was bottled in the La Motte cellar in June 2022. Production: 6 250 cartons (6 x 750ml).

ANALYSIS

Alcohol	13,58% vol
Residual sugar	1,4 g/l
Total acid	5,9 g/l
pH	3,47

CELLARMASTER'S IMPRESSIONS

Light straw colour. Fruity nectarine and citrus blossom on the nose, with hints of cashew nut and baked bread as the only evidence of wood maturation. A juicy and polished entry, medium-full, with lots of citrus and juicy peach on the palate. Lively length with good freshness for a wood-matured wine.

CONNOISSEUR'S CHOICE

The La Motte Chardonnay is a versatile food partner. A classic option with creamy cheese and egg dishes such as quiche and soufflé, it is also a beautiful partner to subtle spice and curries. With its creamy undertones and elegant character, it makes for a classic combination with seafood - from luxurious choices of caviar, snails, crayfish and pâté to the simplicity of mussels.

