

ANNO 1695



La Motte

2023
CHARDONNAY



ORIGIN

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

VINTAGE

Growing conditions were predominantly problem-free with an ideal cold and wet winter leading up to the 2023 harvest. Despite wintery weather persisting, budding went well and the cooler early summer resulted in exceptional flavour development. Sudden heatwaves during harvest caused lower acids and higher pH levels compared to the previous vintage.

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. 10% 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 February. Production: 6 500 cartons (6 x 750ml).

ANALYSIS

Alcohol	12.87% vol
Total Acid	5.8 g/l
Residual Sugar	2.1 g/l
pH	3.56

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.