

La Motte

a culture of excellence

2020 PIERNEEF SAUVIGNON BLANC



This wine forms part of La Motte's premium range which is a tribute to South African artist Jacob Hendrik Pierneef (1886 – 1957), famous for his mastership in portraying the unadorned beauty of the South African landscape and its architecture. Each new release in the range reflects a different piece of Pierneef art on its label.

ORIGIN

The wine is a blend of 94% Sauvignon Blanc and 6% Semillon. The Sauvignon Blanc comes from vineyards in Elim, Napier and Elgin, and the Semillon from Elim. These vineyards fall under the Origin Cape South Coast and are some of the most southerly vineyards in Africa.

VINTAGE

Conditions after harvest-time in 2019 were favourable for vineyards and good reserves were built up in the vines. Rainfall was lower than average, but there was adequate cold, while water was sufficient to ensure good and even budding. Summer conditions were mild, with no heat peaks — favourable for flavour development. The harvest was larger than in 2019, while acids were slightly lower, probably as a result of the larger production.

VITICULTURE

Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellised and managed to maintain a

perfect balance between leaf coverage and yield. Most of the soils have a shale origin and the potential is medium. Due to cool conditions, low fertility is maintained, with a yield of approximately 6 tons/ha. Soils in the Elgin area are deeper, with a higher fertility potential and a yield of approximately 8 tons/ha.

VINICULTURE

The grapes were harvested at between 20 and 22 Balling. The wine was left on the lees for approximately 16 hours. Fermentation was at approximately 14 degrees Celsius. The wine was removed from the heavy lees and left on the fine lees for 5 months, followed by blending. The wine was bottled in August 2020 and 5 000 cartons (6 x 750 ml) were released.

ANALYSIS

Alcohol	12,62% Vol
Residual sugar	1,8 g/l
Total acid	6,8 g/l
pH	3,25

CELLARMASTER'S IMPRESSIONS

Vineyards in the cool, emerging wine-producing areas close to the southern tip of Africa are combined to produce a wine of Origin Cape South Coast. The wine is thiol-driven, with especially citrus flavours, and green pepper and Cape gooseberry flavours in the background. The palate is very elegant, with a mineral finish. Best time to enjoy, is during 2021.