



La Motte Merlot

South Africa - Stellenbosch, Franschhoek and Walker Bay

ABOUT LA MOTTE WINE ESTATE

in 1695, a piece of land in the Franschhoek Valley was granted to German immigrant Hans Hendrik Hattingh. In 1709, the land was purchased by La Motte's first French Huguenot owner, Pierre Joubert. The name La Motte has its origin from a little village in Provence – La Motte d'Aigues. Viticulture on La Motte was established in 1752 with the planting of 4,000 vines by Huguenot descendant Gabriël du Toit. In 1970 the farm was bought by Dr. Anton Rupert and a major development, restoration and conservation programme followed, which reinvented La Motte into a leading global wine producer and sought-after tourist destination. Vineyards have been progressively replanted with noble varieties, the latest viticultural practices have been introduced and a modern cellar has been built.

Today, La Motte Wine Estate is operated under the guidance of owner Hanneli Rupert-Koegelenberg and her husband Hein Koegelenberg, Chief Executive Officer of the estate.

La Motte was one of the first wine estates to be awarded the coveted ISO 14001 Environmental Management Certification. The estate also complies with IPW, is a member of the Green Mountain Eco Route in the Groenlandberg area, and is a WWF Conservation Champion. La Motte, as well as its Nabot farm in the Walker Bay coastal area, are committed to biologic farming principles.

ABOUT THE WINE

The Merlot originates from vineyards in Stellenbosch, Franschhoek and Walker Bay area. Thanks to the different terroirs, each area produces its own distinctive grapes, so grapes from each area make a unique contribution to flavor and structure.

Aromatic black currant and plum flavors are dominant, with sweeter flavors of fruit-cake and dark toffee in the background. The wine also shows clove spices and integrated toasted wood flavors. The palate is medium-full, with soft, lively tannins and a lingering berry after-taste.



Appellation	Stellenbosch, Franschhoek and Walker Bay
Varietal(s)	100% Merlot
Winemaking	Grapes were picked by hand and transported to the cellar in 500-kg crates. After de-stalking, all the grapes were sorted by hand. The tanks were inoculated with yeast immediately. Fermentation was at between 25-30 degrees Celsius. Tanks were pumped over twice daily. After pressing, the wine was transferred to old 300-litre tanks for 12 months' maturation. After maturation, the components were blended.
Food Pairings	lamb, roasts or casseroles.
Size	12/750ml
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