



La Motte

2010 shiraz experience

WINES:

South Africa:

- 2005 Boekenhoutskloof Syrah
- 2007 Eagle's Nest Shiraz
- 2007 La Motte Pierneef Shiraz Viognier

France:

- 2006 Alain Voge, Cornas, Les Viellies Fontaines
- 2004 E Guigal, Côte Rôtie, La Mouline
- 2006 M Chapotier, Hermitage, L'Ermitage
- 2006 Paul Jaboulet Aine Hermitage, La Chapelle

California:

- 2006 Alban Vineyards Syrah

Australia:

- 2004 Geoff Merrill Henley Shiraz
- 2004 Henschke Shiraz Hill of Grace
- 2004 Penfolds Grange

Italy:

- 2006 Bramasole (100% Syrah), Antinori



2005 Boekenhoutskloof Syrah Franschhoek Valley, South Africa



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About Boekenhoutskloof

Founded in 1776, Boekenhoutskloof is one of the oldest farms situated up the “Valley” in the Franschhoek foothills. In 1993 the farm was bought by a partnership of enthusiasts. Marc Kent is the wine-maker, cellar-master and part owner of this homestead and wine-farm. Boekenhoutskloof, the Franschhoek winery that shot to prominence with its first Syrah (1997) and is today rated among the Cape’s leading producers. Only approximately 600 cases of the Syrah and 800 of the Cabernet are produced. Boekenhoutskloof has a more available second label, Porcupine Ridge. The flagship range – which includes the very good Sémillon, also made in tiny quantities – was consciously formulated through Kent’s own preferences, grape availability and his desire to focus on Franschhoek. The chairs on the Boekenhoutskloof labels pay tribute to the skills of the 18 century craftsmen and their endeavor in creating beauty from natural sources.

Vineyard

The Syrah grapes for this wine were sourced from a single vineyard on the Schalk Burger (senior) farm, Welbedacht, in the Wellington area of the Western Cape region. The poor, granite-rich soils are ideal for Syrah, producing a wine with delicate violet notes and underlying spiciness.

Wine-making

No new oak is used for this wine, in order to retain the integrity of the natural fruit flavours without impairing or overpowering them with oak-derived aromatics. The wine spends a full 27 months in used French oak barrels. As always, handling of the wine is oxidative in open wooden and concrete fermenters in the cellar, with natural fermentations converting the sugar to alcohol.

Analysis: Alcohol 14,74% vol, Residual sugar 2,5 g/l, Total acid 5,8 g/l, VA 0,74 g/l, pH 3,75.

Review and Tasting Notes

Marc Kent is producing ‘world-class’ wines that combine the power and ripeness of the new world with the elegance and precision of the old. He does not, as a rule, enter competitions, but was awarded the Diners Club Wine-maker of the year award and 5 stars in Platter, to name a few. His Shiraz is often referred to as one of the best in the country.

Boekenhoutskloof Syrah shows spicy notes with elegant violet and fynbos aromas. Ground pepper is evident on the palate, with a complex texture and depth, bound together by focused tannins. This structure and complexity will allow the wine to develop further in the bottle for many years to come.

Price : R300 Cellar door for newest vintage



2007 Eagles' Nest Shiraz Eagles' Nest, Constantia, South Africa



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About Eagles' Nest

Eagles' Nest is situated in a secluded valley high up on the slopes of the Constantia Mountains, Cape Town. This 38 ha farm is owned by the Mylrea family who bought it in 1984. After the farm had been devastated by fire in 2000, the family, who followed the success of Constantia wines, decided to establish vines on the land. The vineyards are planted on terraces on some of the steepest agricultural slopes in South Africa.

Vineyards

The Shiraz vineyard is between 140 and 406 metres above sea level and the aspects range from east to north. It is planted in predominantly rocky Table Mountain sandstone. The 2007 vintage was made from grapes of 4 - 5 year old vines.

Wine-making

Grapes were hand-picked, de-stalked and crushed into small open top fermenters. Punch downs and pump overs were performed 3 - 4 times daily, after which the wine matured in French oak for 16 months. Only 6 720 bottles were produced.

Alcohol	14,29% vol
Residual sugar	1,9 g/l
Total acidity	5,9 g/l
pH	3,73

Review and Tasting Notes

The wine was, amongst other awards, rated as the best International Shiraz on the 2009. International Wine and Spirit show. It also achieved very good results in local competitions.

Price: R190 Cellar door



2007 La Motte Pierneef Shiraz Viognier Franschhoek Valley, South Africa



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About La Motte

La Motte Wine Estate is situated in the Franschhoek Valley, one of South Africa's prime wine-producing areas in the famous Cape Winelands. Ownership is by Ms Hanneli Rupert-Koegelenberg, daughter of international entrepreneur and businessman, Dr Anton Rupert, who purchased the property during 1970. Under the guidance of Hein Koegelenberg, CEO of La Motte, SGS-certified organic production is applied in all the vineyards of La Motte and its Nabot farm in the Walker Bay coastal region. All La Motte wines are bottled in the Estate's own cellar, which boasts HACCP and ISO 14001 accreditation for its compliance with prescribed practices concerning impact on the environment.

Vineyards

The Shiraz component is from Bot River in the Walker Bay Region (50%), Darling (20%), Franschhoek (16%), Elim (5%), while the Viognier originates from Wellington.

Wine-making

This wine is a blend of 91% Shiraz and 9% Viognier. Both varietals were hand-sorted and were placed in the tank together. The wine was pumped over regularly and fermented at 25 degrees Celsius. After fermentation, extended skin contact was allowed for approximately two weeks. Malolactic fermentation and maturation were in 225-litre French oak barrels, 60% of which were new. The wine was matured for 15 months before bottling in September 2008.

Analysis: Alcohol 13,67%, Residual sugar 2,6 g/l, Total acid 5,4 g/l, pH 3,76.

Review and Tasting Notes

The intense violet colour of this wine reflects a season that was excellent for Shiraz. Blueberry and stewed plum fruits are surrounded by pepper, clove and liquorice spices. The best characteristic of this wine is the generous palate with layered concentration and chalky tannins. The balance is harmonious.

Award: Decanter Gold.

Price: R179 Cellar door

2006 Alain Voge, Cornas Les Vieilles Fontaines
Domaine Alain Voge, Cornas, Northern Rhône Valley, France

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About Alain Voge

Since its inception, several generations ago, Domain Alain Voge has always been a family domain located in Cornas. In 1958, Alain Voge joined his father to work on their small farm. He decided to specialise in wine. At that time, it was an audacious decision: despite their history, the CORNAS and SAINT PERAY appellations are forgotten sleeping beauties. Very quickly, Alain overthrew habits. He extended his vineyards in places which had remained uncultivated over the last 30 years and developed the sales of his bottled wines. Supported by his wife Eliane, he visited the best national and regional restaurants to make his wines known. Thanks to their quality and to Alain Voge's creative approach, the domain's reputation rapidly increased.

Vineyard

The wine is made from 80 year old vines planted in granite soils high up on the hills behind the town of Cornas.

Wine-making

The grapes were hand-picked. Fermentation was in small stainless steel vats. A long maceration period followed, with daily pigeage and pump overs. Maturation was for 24 months in 225-litre oak casks, 25% of which were new.

Review and Tasting Notes

Even more powerful and backward with greater concentration of fruit, and less noticeable acidity, the 2006 Cornas Les Vieilles Fontaines is a formidably-endowed, brooding monster that demands 5 – 6 years of bottle maturation. It will keep for two decades.

Rating 91– 93, Robert Parker, The Wine Advocate, April 09, Issue 182.

“Mouth filling, with briary grip carrying cocoa, maduro tobacco, iron, plum sauce and fig paste notes. The long, muscular finish is kept lively by mouthwatering acidity. Best from 2010 through 2020”, Wine Spectator, Nov 2009. Rating 94/100.

Price: About 37 UK pound on-line

2004 E Guigal, Côte Rôtie, La Mouline Guigal, Northern Rhône Valley, France

About Guigal

Guigal is a winery and négociant business situated in Ampuis in the northern part of the Rhône region in France. Guigal produces wine from appellations across the Rhône region, but is particularly noted for Côte-Rôtie wines and played a pioneering role in improving Côte-Rôtie's international reputation. His three single vineyard wines (La Landonne, La Mouline and La Turque) are collector's items. For the vineyard Côte-Rôties, Guigal has received more 100 point ratings by Robert M. Parker than any other single wine producer. As of 2009, this meant 21 wines, consisting of seven vintages of La Landonne (1985 – 2005), nine vintages of La Mouline (1976 – 2005) and five vintages of La Turque (1985 – 2005). In 2007, the release of the 2003 vintage of Guigal's "La La" wines set the record for the most expensive release of any Rhône wine, with bottles retailing at as much as \$800.

Vineyard

The average age of the vines is 75 years. The vines grow on terraces in the shape of a Roman amphitheatre. The soils consist of pale granite and schist. The grape variety ratio is 89% Syrah and 11% Viognier.

Wine-making

Thermo-regulated stainless steel tanks. Continuous pumping over. Fermentation and maceration over a minimum period of four weeks. Wines mature for 42 months in 100% new oak.

Review and Tasting Notes

Vintage2004 - The 2004 Côte Rôtie La Mouline displays soft notes of caramel, cola, bacon fat, litchi, nuts and honeysuckle along with the cassis and sweet cherry fruit. It is actually one of the most seductive and luscious of La Mouline's to drink and should probably be consumed in its first 10 – 12 years of life. (91 – 93) Wine Advocate #170 Apr. 2007

Bright red. Exotic bouquet of red berries, cherry, minerals and baking spices. Silky and sweet, offering fresh raspberry and cherry-cola flavors, suave tannins and gentle violet pastille and graphite qualities. Very elegant and impressively understated, with enticing juiciness on the finish. "This wants to be Burgundy", noted Guigal. (94 – 95) by Josh Reynolds for Stephen's Tanzer international Wine cellar.

Price: 240 UK Pound. Harrods, London





2006 M Chapotier, Hermitage, L'Ermitage Northern Rhône Valley, France



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About Chapotier

The Chapotier family is one of the largest land owners in Hermitage and the Northern Rhône. They also own property in the South of France, Portugal and Australia. Described as one of France's most aggressive, dynamic and controversial wine barons, Michel Chapotier joined the company at 25 (1987) and transformed a declining, if famous, family firm into a serious contender for the position of the Rhône Valley's premier producer. He mixes the modern and the traditional: crusading for organic wine-making while, at the same time, expanding operations around the globe. His restless energy has produced tremendous success. The Chapotier vineyards are all managed to produce bio-dynamic wines.

Vineyard

The vineyard is located on the top of the Hermitage hill, around the well-known chapel in a place called Ermite. The vines are 80 years old and grow in poor granite soils.

Wine-making

The grapes are 100% de-stemmed and fermented in cement vats. Maceration lasts from 5 to 6 weeks. The wine is matured in new casks for 14 to 18 months. It is unfiltered and unfined.

Review and Tasting Notes

Wine Advocate # 175 Février 2008 98 - 100. Could the 2006 Ermitage l'Ermitage be even better? It is more seamless and perhaps slightly more flamboyant and showy, and that always tends to impress me with a wine this young and concentrated. Dense bluish/purple to the rim, it has an extraordinary purity of fruit, crushed rock intermixed with some spring flowers, graphite and licorice. This is just an amazing wine. Anticipated maturity: 2012 - 2060.

Price: 209 Euros, Cellar Door

2006 Paul Jaboulet Aine Hermitage La Chapelle Northern Rhône Valley, France

About Jaboulet

Legendary Rhône producer, Paul Jaboulet, was bought by the Frey family in January 2006 and is now undergoing a quality renaissance. The Frey family, owners of Chateau La Lagune (and previously owners of Ayala Champagne), have a history of investing in quality and are determined to restore the Jaboulet wines to their former glory. M. Frey hired a new general manager, a new vineyard manager and a new wine-maker soon after taking control of Jaboulet and brought in Denis Dubourdieu (owner of Château Reynon, and consultant to La Lagune) to help bring quality back to its previously high level. In order to do this, much of the old oak in the cellars was thrown out and almost 25 000 cases worth of wine were sold off in bulk as they were not good enough to go into the revamped Jaboulet blends. In addition, about 72 000 bottles were tipped down the drain. This renewed emphasis on quality is to be seen in the 2004s that have gone to bottle since January 2006, and in the 2005s and 2006s. The name is linked to the small chapel of St Christopher which overlooks the terraced vineyards along the Rhône river. The Jaboulet family have been the owners since 1919.

Vineyard

La Chapelle is made from a selection of the best grapes grown on the Hermitage hill. Soils here consist of a mixture of granite gravel overlaid with mica-schist and gneiss and round alluvial pebbles. The vines are goblet-trained and pruned on stakes. They are 45 years old and yield 30 – 35 hl/ha.

Vintage

The growing conditions in 2006 were very variable, with a heat wave in July and a cool August. The weather returned to normal in September, allowing the grapes to ripen completely. The grapes were picked from 21 – 29 September.

Vinification

The grapes were hand-picked by individual plot and placed into ventilated 20-kg crates. They were sorted by hand, de-stemmed and crushed on arrival at the winery. Fermentation took place in temperature-controlled stainless steel tanks, followed by maceration lasting 3 – 4 weeks. The wine was aged for 18 months in oak casks and racked every four months. The best wines from the individual plots go into the La Chapelle blend.

Review and Tasting Notes

The reputation of Jaboulet was well illustrated when Christies London set a new European auction record for a case of wine – 12 bottles of Hermitage La Chapelle 1961 which sold for a record-breaking £123,750 – over £10,000 a bottle! (decanter.com)





2006 Alban Vineyards Syrah Edna Valley, Central Coast, California



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About Alban Vineyards

The winery is located in Edna Valley, near Arroyo Grande in the southern corner of San Luis Obispo County. Starting in 1985, John Alban planted grapes for other people until he bought an estate in 1989. With a focus on creating wines made from Rhône Valley varietals, Alban came to be a pioneer of the Rhône Rangers movement and is considered one of the most influential American Rhône producers. John Alban claims to be the first American winery and vineyard established exclusively for Rhône varietals.

Vineyard

2006 experienced an unusually wet winter, followed by a nice growing season with good warmth later in the season.

Wine-making

The grapes are entirely de-stemmed and the wine is aged for 42 months in French oak, approximately 85% new.

Review and Tasting Notes

96 – 98 (Robert Parker). The wine is unreleased.

Price : 76 US Dollars Cellar Door



2004 Geoff Merrill Henley Shiraz McLaren Vale, South Australia

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About Geoff Merrill

Geoff Merrill was born in 1953 and was raised on a sheep station in the far north of South Australia until he was 11 years old. The Merrill family then moved to the Barossa Valley where Geoff's first links with the wine industry were formed. From 1970 to 1973 Geoff undertook a wine-making traineeship at B Seppelt & Son. A position as Experimental Wine-maker with Stellenbosch Farmers Winery lured him to South Africa for a year in 1974, after which he travelled through Europe. By the end of 1975 Geoff was back in Australia and had joined Chateau Reynella as Wine-maker, a position he held until 1985. Whilst working a Chateau Reynella Geoff also managed to find the time to make wines under his own "Geoff Merrill" label. These wines were first released in 1983 with the 1980 Cabernet and 1981 Semillon. By 1985 he had become a Consultant Wine-maker for Hardy and Chateau Reynella's red wines. At the same time he was on the lookout for a winery where he could base his own operations. He found the beautiful, but run-down, Mount Hurtle Winery in 1985, which he restored and by 1988 Geoff had left Hardy's to run his own operation. Since 1988 Geoff has concentrated on the winery and his wines. He has continued to gain national and international recognition for his distinctive style of wine-making and his zest for life. He had considerable success winning 23 trophies at Australian and International wine shows over the years. The Henley Shiraz is his top wine. It is simply the best wine created from the best barrels from the best batches of Shiraz.

Vineyard

Primarily Di Fabio vineyards in Blewitt Springs, Leask Vineyards in McLaren Flat and MacMillan Vineyard in Blewitt Springs are situated in sub-regions of McLaren Vale. All vineyards are at least sixty years old, hand-pruned and the grapes are hand-picked. The trellis is a very simple single-wire 'T' trellis and the vines are spur-pruned. The grapes are harvested when the flavours are at their optimum, delivered to the winery and crushed immediately.

Wine-making

Every McLaren Vale Shiraz vineyard from which Geoff Merrill sources fruit is treated as though it will make at least Reserve grade from the very beginning. Vineyard blocks are kept as separately as possible and remain separate throughout the entire wine-making process. After fermentation, the skins are pressed. The wine is then racked and filled directly into oak. A selection of barrel types are filled (Puncheons, Hogsheads, various cooperages, various toast levels, oak sources and barrel ages) in order to give the batch diversity and complexity and many opportunities to produce outstanding individual barrels. After approximately 15 months in French oak barriques, a series of tastings are done, first to select the best batches of Shiraz from the vintage, then every individual barrel from the selected batches is re-sampled to make, first, the Henley Shiraz and then the Reserve Shiraz. Geoff Merrill, Scott Heidrich (Senior Wine-maker) and Alex Katsaros (Assistant Wine-maker) all take part in the sensory evaluation of each barrel to determine which particular barrels make the Henley grade. Once the preferred barrels are determined, the blend is carefully made in the cellar and refilled into the very best French oak barrels we have for further maturation. 2004 Henley Shiraz spent a total of 28 months in French oak barriques. The wine has not been fined or filtered (stainless steel sieve used at bottling).

Analysis at the time of bottling: Alcohol 15% vol, Titratable acidity 7,23 g/l, Glucose/Fructose 0,44 g/l, pH 3,38.

Review and Tasting Notes

Nothing available since the wine is unreleased.

Price: 150 Aus Dollar



2004 Henschke Shiraz Hill of Grace Eden Valley, South Australia



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About Henschke

Henschke is a family business that has owned the property since 1891. Hill of Grace is translated from the German 'Gnadenberg', a name given to a Lutheran church across the street from the vineyard. For Henschke it's the name for both the vineyard and the wine. The cellar is situated about four kilometres from the vineyard.

Vineyard

The 2004 Hill of Grace was made from vineyard blocks between 58 and 147 years old. The 8 ha block is situated at an altitude of 400 metres and has an average rainfall of 520 millimetres. Vines grow in rich alluvial soil in a shallow fertile valley. The oldest block was planted on its own roots during pre-phylloxera times in 1860.

Wine-making

Made from 100% Shiraz. Grapes are picked at around 24 Brix, are vinified separately and blended later.

Review and Tasting Notes

"Ripe, supple and seamless, this is marked by delicious pepper and dark chocolate nuances to the focused cherry, plum and fresh orange peel flavors, making for a lush mouthful that lasts and lasts on the creamy-textured finish. Shiraz. Drink now through 2020. 45 cases imported. 97 points." Harvey Steinman, Wine Spectator

"The flagship 2004 Hill of Grace (100% Shiraz) was sourced from vines ranging in age from 56 to 148 years. It spent 18 months in 100% new French oak. Purple-coloured, it reveals a breathtaking aromatic array of violets, pepper, leather, smoked meat, game, blueberry compote and black cherry. It splendidly combines elegance with power in a spicy, savory amalgam along with that extra dimension that can only be provided by old vines and a great site. Drink this hedonistic Shiraz from 2015 to 2040." Wine Advocate # 181 Feb. 2009 Jay Miller 99 points Drink: 2015 - 2040

Price : 195 UK Pound. Enotria Wine Cellars, London



2004 Penfolds Grange

Magill Estate, Barossa Valley, South Australia



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About Grange

Grange is both Penfolds' and arguably Australia's most famous wine, officially listed as a Heritage Icon of South Australia. Grange boasts an unbroken line of vintages from the experimental 1951 and clearly demonstrates the synergy between Shiraz and the soils and climate of South Australia. Penfolds Grange displays fully-ripe, intensely-flavoured and textured Shiraz grapes in combination with new American oak. The result is a unique Australian style that is now recognized as one of the most consistent of the world's great wines. The Grange style is the original and most powerful expression of Penfolds' multi-vineyard, multi-district blending philosophy. Named after the Grange cottage built in 1845 on the Magill Estate and itself named after Mary Penfold's family home in England. Labeled 'Grange Hermitage' until the 1989 vintage and 'Grange' since the 1990 vintage.

Vineyard

Barossa Valley, McLaren Vale, Magill. Above-average rainfall led into a promising vintage, with mild conditions until February, followed by warmer conditions through March and April.

Wine-making

Fermentation in open wax-lined concrete (3 – 6 tonne) with wooden heather boards. Fermentation completed in barrel.

Alcohol	14,3% vol
Total acidity	7,0 g/l
pH	3,61

Review and Tasting Notes

“The 2004 vintage was outstanding in Barossa, McLaren Vale, and Magill, the regions where the grapes were sourced for the marvelous 2004 Grange. It contains 4% Cabernet Sauvignon and was aged for 16 months in 100% new American oak hogsheads. A glass-coating opaque purple colour, it displays a superb nose of wood smoke, Asian spices, incense, game, blueberry and blackberry liqueur. Medium to full-bodied, satin textured, with deeply layered, succulent blackberry, plum and chocolate flavours, it has the structure and complexity to merit extended cellaring of a decade and more. The winery estimates a drinking curve of 2016 to 2050; I'd be a bit more conservative on the long end of the range. It will ultimately be seen as one of the great vintages of Grange.

Price : 225 UK Pound



2006 Bramasole (100% Syrah), Antinori La Braccasca Estate, Cortona DOC, Italy

About La Braccasca

La Braccasca Estate is composed of two separate parts. The historic nucleus is located in the immediate area in and around Montepulciano, with 86 hectares of vines in the best sub-zones for the production of Nobile di Montepulciano. The other part has 151 hectares under vineyards and is located at the foot of the hills surrounding Cortona. The climate is typically continental, with rain during winter, but nearby Lake Trasimeno influences conditions by tempering both the summer heat and cold winters. The first vintage of Vino Nobile La Braccasca was that of 1990.

Vineyard

The La Braccasca estate has a total area of 238 hectares under vineyards. Since the early nineties new vineyards have been planted as the basis for making great wines. Classic varieties have been planted, such as Prugnolo Gentile (a local variety of Sangiovese) and Canaiolo Nero, as well as non-native varieties such as Merlot and Syrah, which have found an ideal environment in the foothills of Cortona. The 151 hectares of vineyards between Montepulciano and Cortona are about 280 – 300 m above sea level. The soil here is of medium texture with a good quantity of clay and silt. Nearer Cortona, where the soil is stonier, the drip irrigation system gives the vines the extra water they need. The 87 hectares of vineyards at Cervognano, Gracciano and Santa Pia are above seal level on (red) clayey soil with plenty of stones.

Vintage

Minimum temperatures were quite severe during the winter, whereas mild and balanced temperatures during the spring resulted in good new growth. As in the previous three years, phenolic growth started a little late. Fruit set and flowering took place as normal, due to the regular, warm temperatures. July and August temperatures were high, but not extreme, allowing the grapes to ripen slowly and normally, even if the vines were a little late arriving at full ripeness for the harvest. Water resources were good, allowing the vines to cope with the summer without any particular stress. The grapes achieved healthy ripeness and the August rains caused no damage.

Wine-making

Around the middle of the month of September the Syrah grapes of the Braccasca vineyards had achieved an optimal state of maturation. It was, therefore, possible to follow through punctually with necessary procedures in the vineyard, such as the thinning out of the excessive bunches in order to obtain a more uniform maturation of those grapes that remained on the vine. The grapes thus obtained were then gathered and crushed. This was followed by approximately 20 days of alcoholic fermentation in steel tanks. Temperatures during this process never exceeded 30 °C in order to preserve the fruity and floral aromas typical of this varietal. The resulting wine was then transferred to French new-wood barrels (Alliers and Tronçais), with a small portion into American oak barrels, where malolactic fermentation took place. After 18 months of maturation, the wine was bottled in June of 2008, for further maturation and refining until its release. Alcohol: 14,5% vol

Review and Tasting Notes

The wine has a beautiful deep red colour with violet undertones, typical of this varietal. The fragrance is intense, with subtle hints of vanilla blended with notes of mature fruit. It is a well-balanced and elegant wine, with flavors of red fruit and white plum. The finish is soft and lingering on the palate.

Price: 25.99 UK Pound



La Motte

a culture of excellence

Thank you for sharing our passion for Shiraz.