

Momento,

Grenache Noir 2019

Swartland, Western Cape, South Africa

Momento



Grape Varieties	100% Grenache
Winemaker	Marelise Niemann
Closure	Diam
ABV	13.5%
Residual Sugar	1.2g/L
Acidity	5.4g/L
Wine pH	3.48
Notes	Vegetarian, Vegan

PRODUCER

Born out of a passion for Mediterranean varieties and old-vine fruit, Momento is a solo project from dynamic winemaker Marelise Niemann. Marelise earned her stripes as the winemaker at Beaumont Family Wines from 2007 to 2014, sharing cellar space with Crystallum's Peter-Allan Finlayson and Thorne & Daughters' John Thorne-Seccombe. She has also worked in California, Rhône, Burgundy and Portugal. Her fascination with Grenache was sparked while in Priorat in 2010 where, together with winemaker Eben Sadie, she was impressed by the fresh, vibrant fruit produced by the old vines. On her return to South Africa, she began seeking out parcels of old vine Grenache to make her own elegant and soulful wines.

VINEYARDS

The fruit for this Grenache Noir was sourced from dry farmed bush vines planted in the Paardeberg on decomposed granite soils. These ancient soils are sandy in texture and allow the vines to root deep into the soils, which imparts a signature freshness in the wine. Grenache Noir's drought resistance makes it well-suited to the warm and arid conditions of the Swartland, and capable of retaining naturally high levels of acidity to temper the vines' low-yielding intensity.

VINTAGE

After three years of drought, the 2019 vintage saw the return of healthy levels of rainfall. This was particularly beneficial for the Swartland's dry farmed vineyards and led to improved yields. Fluctuating weather conditions during spring resulted in smaller berries with greater concentration and intensity. Vineyard canopies were in their best condition for years. Together with moderate temperatures during December and January, this resulted in grapes with lively acidity and good pH levels, leading to fresh, balanced wines with great ageing potential.

VINIFICATION

Marelise employs a minimalist approach in the cellar to accentuate the variety's delicate aromatics. The grapes were picked by hand in the morning to retain freshness. 30% was kept as whole bunches and underwent four days of cold soaking on skins to develop the colour and flavours. After fermentation using indigenous yeasts, an additional 10-day post-fermentation maceration with manual punch downs was carried out to extract fine, supple tannins. The wine was matured in 225 litre old French oak barrels for 16 months and bottled without fining.

TASTING NOTES

Delicate aromas of rose, wild strawberry and fynbos entice on the nose. Juicy yet refined, the palate reveals crunchy red berry fruit, bracing acidity and a satisfying grip which lends structure and complexity. The finish is saline and moreish.