

Momento,

## Tinta Barocca 2020

Swartland, Western Cape, South Africa

*Momento*<sup>sm</sup>



Grape Varieties	<b>100% Tinta Barocca</b>
Winemaker	<b>Marelise Niemann</b>
Closure	<b>Diam</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.6g/L</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.74</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### 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 grapes for this 100% Tinta Barocca are sourced from three vineyards in the Swartland, Bot River and Stellenbosch. The Swartland's dry-farmed bush vines are at least 40 years old, resulting in low yields of intensely concentrated fruit. The region's low rainfall, combined with decomposed granite soils, contributes richness and depth. In Bot River and Stellenbosch, the cooling Atlantic influence, coupled with shale and clay soils, ensures elegant texture and purity of fruit.

### VINTAGE

The 2020 vintage was characterised by rain and cold temperatures which allowed the vineyards to build up much needed water reserves. The summer months saw a sudden increase in temperatures and multiple heatwaves, resulting in a quick ripening season and an earlier harvest.

### VINIFICATION

Marelise employs a minimalist approach in the cellar to ensure the purest expression of vineyard and variety. The grapes were picked by hand in the morning to retain freshness. 25% was kept as whole bunches to enhance the spicy fruit character of Tinta Barocca. Manual punch downs were carried out twice daily for a gentle extraction of tannins. After three weeks of maceration on skins, the grapes were basket-pressed to old, French oak barrels. The wines were aged for 16 months in barrel and bottled without fining.

### TASTING NOTES

This is a unique and elegant expression of Tinta Barocca. Lifted aromas of red cherry, cassis, and rose mingle with hints of porcini and soy. The palate has a tightly wound core with grippy tannins, opulent fruit and a long, savoury finish.