

Momento,

Grenache Blanc 2021

Western Cape, South Africa

Momento



Grape Varieties	100% Grenache Blanc
Winemaker	Marelise Niemann
Closure	Diam
ABV	13%
Residual Sugar	1.1g/L
Acidity	7g/L
Wine pH	3.12
Bottle Sizes	75cl
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

After many years searching for the ideal plot of Grenache Blanc, 2021 is Marelise's third vintage of this wine. The site is located in Voor-Paardeberg, just outside of the Swartland. The vines are planted on decomposed granite and clay. The region's low rainfall and warm temperatures, combined with sandy decomposed granite soils, result in rich texture and intense concentration.

VINTAGE

The 2021 vintage will be remembered as a favourable year in the Western Cape. The winter and spring was wetter than recent years, however this enabled the soils to build up much needed water reserves for the warmer summer months. Heatwaves, although common, were avoided in the peak summer months which, combined with the cool nights allowed the grapes to enjoy an optimal ripening season ahead of harvest.

VINIFICATION

The grapes were cold soaked on skins for 3 days to create extra texture, tannin and a more layered mouthfeel, but were not fermented on skins to preserve the variety's freshness and purity. Grapes were pressed gently in an old Vaslin basket press, followed by a 48-hour settling before racking to older French oak barrels (a combination of 225, 300 and 500 litre) using only indigenous yeasts. The wine was then aged for 10 months on gross lees in barrel following malolactic fermentation, resulting in rich texture. It was bottled without fining.

TASTING NOTES

Precise and focused, this has lifted aromas of lime peel, white pear and green apple, with hints of chamomile and wet stone. The wine's pithy texture is complemented by crisp acidity and vibrant purity of fruit.