

Momento,

Chenin Blanc/Verdelho 2021

Western Cape, South Africa

Momento



Grape Varieties **63% Chenin Blanc**
27% Verdelho

Winemaker **Marelise Niemann**

Closure **Diam**

ABV **13%**

Residual Sugar **1.7g/L**

Acidity **6.6g/L**

Wine pH **3.22**

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

The Chenin Blanc grapes come from 42-year-old, dry farmed bush vines in the Swartland planted on decomposed granite soils. The Verdelho grapes come from a vineyard in Voor-Paardeberg planted on decomposed granite and clay, as well as a vineyard in Bot River grown on Bokkeveld shale. The decomposed granite soils, combined with the Swartland's warm and arid climate, produce excellent richness and generosity on the palate. The shale and clay soils, as well as Bot River's Atlantic influence, contribute texture and focus.

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

Marelise employs a minimalist approach in the cellar to ensure the purest expression of vineyard and variety. The grapes were gently whole bunch basket-pressed. Fermentation took place in 225 and 400 litre old French oak barrels using indigenous yeasts. Some of the fine lees was added back to the juice in barrel to allow for more complex characters and textures to develop. The wine was aged for 10 months in barrel following 100% malolactic fermentation, and bottled without fining.

TASTING NOTES

Aromas of white peach, lemon rind and jasmine with wet stone minerality adding freshness and focus. Mouth-watering acidity supports a full bodied, mouth-coating palate. Notes of brioche and tart lemon curd lead to a long, pithy finish.