Momento,

Grenache Gris 2021 Western Cape. South Africa





Grape Varieties	
Winemaker	Marelise Niemann
Closure	Diam
ABV	13%
Residual Sugar	1.5g/L
Acidity	6.9g/L
Wine pH	3.16
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

Fruit for this wine is sourced from the only Grenache Gris vineyard in South Africa. The grapes are genetically identical to Grenache Blanc, but have copper-coloured skins, which result in greater depth of flavour and tension. The eight-year-old vines are trellised and planted on decomposed granite and clay soils in the Voor Paardeberg. The region's low rainfall and warm temperatures, combined with sandy decomposed granite soils, result in fine 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 crushed and left on their skins for seven days before pressing to accentuate the variety's unique aromatics and texture. Fermentation took place in old, 300 litre French oak barrels using indigenous yeasts. The wine was aged for 10 months on gross lees following malolactic fermentation, resulting in a layered mouthfeel. It was bottled without fining.

TASTING NOTES

An exotic and alluring wine with aromas of strawberries, rhubarb, almond biscotti and orange rind, cut with a savoury, herbal edge. On the palate there is great tension between the vibrant primary fruit and crisp acidity, alongside the wine's rich and waxy mouthfeel. The finish is long and complex, with hints of grapefruit pith and rose.