

Momento,

Tinta Barocca 2021

Swartland, Western Cape, South Africa

Momento



Grape Varieties	100% Tinta Barroca
Winemaker	Marelise Niemann
Closure	Diam
ABV	13%
Residual Sugar	1.7g/L
Acidity	5.1g/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 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 2021 vintage proved exceptional for Momento, beginning with a wet, cold winter that built crucial reserves for the ripening stages. A cool, mild summer followed, enabling even maturation that maximized complexity and flavour development. The resulting wines displayed beautiful acid and tannin structure with excellent ageing potential, making 2021 a vintage ideally suited for cellaring.

VINIFICATION

Natural and gentle winemaking procedures were employed to allow the purest expression of vineyard and variety to shine through. The fruit underwent fermentation with 15% whole bunches and gentle hand punch-downs twice daily, followed by three weeks of skin maceration before basket-pressing to barrel. The wine matured for 16 months in seasoned French oak barrels without fining, before bottling in August 2023.

TASTING NOTES

The wine displays aromas of sour cherry and liquorice, complemented by black forest cake and dark cherries. This deftly restrained expression showcases wild red fruits balanced by forest floor savouriness and umami complexity. Chalky tannins provide structure with herbal notes of mint and sage standing out among other dried herbs.