

Momento,  
**Grenache Blanc 2022**  
Western Cape, South Africa

*Momento*



|                 |                            |
|-----------------|----------------------------|
| Grape Varieties | <b>100% Grenache Blanc</b> |
| Winemaker       | <b>Marelise Niemann</b>    |
| Closure         | <b>Diam</b>                |
| ABV             | <b>13%</b>                 |
| Residual Sugar  | <b>1.7g/L</b>              |
| Acidity         | <b>5.8g/L</b>              |
| Wine pH         | <b>3.24</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

After many years searching for the ideal plot of Grenache Blanc, 2022 is Marelise's fourth vintage of this wine. Fruit for the 2022 vintage was sourced from a site 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. Fruit is also sourced from granite soils in the Paardeberg and Stellenbosch.

## VINTAGE

The 2022 vintage saw excellent growing conditions. Winter saw above average rainfall and was followed by a cool, late spring. These mild conditions sharply turned as heat spikes hit in December and January, which required careful vineyard management to prevent heat stress to the vines. Due to the warmer temperatures, harvest was carried out early, which was an excellent decision as the quality of the grapes was excellent and the acidity and freshness shine through despite the warm summer months.

## VINIFICATION

The grapes were cold soaked on skins for 2 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 24-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

The 2022 Grenache Blanc is more opulent than previous vintages with notes of granny smith apples and quince coupled with biscuity flavours and a hint of nougat. Lifted aromas of yellow blossom complement the orchard fruit notes and racy acidity leads to a long finish.