

Momento,

'Paardeberg' Grenache Noir 2022

Swartland, Western Cape, South Africa

Momento



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 fruit for this Grenache Noir is sourced from dry-farmed bush vines planted in the Paardeberg in the early 2000's, on decomposed granite soils, which contributes to an elegant and pure style. Grenache Noir's drought resistance makes it well-suited to the warm and arid conditions of the Paardeberg and capable of retaining naturally high levels of acidity to temper the vines' low-yielding intensity.

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 hot summer months.

VINIFICATION

Marelise employs a minimalist approach in the cellar to retain an elegant and delicate expression of Grenache. The grapes were picked by hand in the early morning. 30% was kept as whole bunches and underwent four days of cold soaking on skins to develop the colour and flavours. After fermentation using indigenous yeasts, an additional 10-day post-fermentation maceration with manual punch downs was carried out to extract fine, supple tannins. After a total of four weeks on skins, the grapes were gently pressed in an old basket press into old foudres for malolactic fermentation and maturation. The wine was bottled without fining after one year of ageing in old oak foudres.

TASTING NOTES

Cherries, mulberries, and raspberries lead a bright and vibrant bouquet before more savoury aromatics of rosemary and cloves emerge. Akin to Pinot Noir, the palate reveals supple tannins, lively acidity and an elegant, fresh finish.

Grape Varieties	100% Grenache
Winemaker	Marelise Niemann
Closure	Diam
ABV	13%
Residual Sugar	1.4g/L
Acidity	6.1g/L
Wine pH	3.26
Bottle Sizes	75cl
Notes	Vegetarian, Vegan