

Momento,

Grenache Blanc 2023

Western Cape, South Africa

Momento



Grape Varieties	100% Grenache Blanc
Winemaker	Marelise Niemann
Closure	Diam
ABV	13.5%
Residual Sugar	2g/L
Acidity	7g/L
Wine pH	3.11
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

After many years searching for the ideal plot of Grenache Blanc, 2022 is Marelise's fourth vintage of this wine. Fruit for the 2023 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 2023 vintage saw one of the driest winters on record. The spring brought moderate temperatures but the rainfall remained low. This quickly shifted in December, as the region saw one of the wettest summers of the decade. Good canopy management and disease control were extremely important in maintaining a healthy crop. Harvest resulted in a small yield of very healthy fruit.

VINIFICATION

The grapes were cold soaked on skins for roughly two 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 just under one year on gross lees in barrel following malolactic fermentation, resulting in rich texture. It was bottled without fining.

TASTING NOTES

The 2023 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.