Momento,

`Paardeberg` Grenache Noir 2023

Swartland, Western Cape, South Africa



Grape Varieties	**100% Grenache**
Winemaker	**Marelise Niemann**
Closure	**Diam**
ABV	**13%**
Residual Sugar	**2.1g/L**
Acidity	**5.8g/L**
Wine pH	**3.32**
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

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 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

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. The fruit was destemmed, with 30% kept as whole bunches and underwent four days of cold soaking on skins to develop the colour and flavours. Punch downs were done by hand twice a day during fermentation, for gentle extraction of supple tannins. After fermentation using indigenous yeasts, further manual punch downs were carried out for 10 days to extract the finer 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

The 2023 vintage has aromas of red cherry, violets and subtle nutmeg on the nose. Akin to Pinot Noir, the palate reveals supple tannins, mouthwatering acidity and an elegant, moreish finish.