Momento,

`Riebeekberg` Grenache Noir 2023

Swartland, Western Cape, South Africa



Grape Varieties	**100% Grenache**
Winemaker	**Marelise Niemann**
Closure	**Diam**
ABV	**13%**
Residual Sugar	**1.9g/L**
Acidity	**5.8g/L**
Wine pH	**3.42**
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 Riebeekberg Grenache is sourced from bush vines planted on schist soils on the slopes of the Riebeekberg in the Swartland, a site that lends the wine its distinctive texture, freshness, and sense of place.

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 follows a 'hands-off' approach in the cellar to produce the purest site expression. After early-morning hand harvesting, the grapes were destemmed into small fermenters with 30% whole clusters and underwent four days of cold soaking on skins before spontaneous fermentation began. Hand punch-downs twice daily ensured gentle extraction, followed by a further 10 days of post-fermentation maceration to refine tannin texture. After a total of four weeks on skins, the wine was basket-pressed into older 225-litre French oak barrels for malolactic fermentation and maturation, spending 16 months in barrel. The wine was bottled unfined in August 2024.

TASTING NOTES

The nose is distinctly Pinot-esque, opening with aromas of roses, orange peel, cherries, and sweet spice, layered with a subtle note of forest floor. The palate is finely layered, showing maraschino cherry and vibrant red fruit flavours, framed by bright acidity and slightly waxy, pine-green tannins. Coiled and energetic, the wine displays tension and poise.