Momento,

`Botrivier` 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	**4.8g/L**
Wine pH	**3.56**
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 Botrivier Grenache is sourced from the oldest dryland bush vines in Botrivier, planted on Bokkeveld shale soils, contributing depth, structure, and a strong sense of site to the wine.

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 commenced. Hand punch-downs twice daily ensured gentle extraction, followed by an additional 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 opens with cranberries and roses, complemented by a balancing savoury spice. On the palate, bright red-fruited flavours of cherry and confected raspberry create a sumptuous, generous core, lifted by a pleasantly savoury, cardamom-like astringency. Supple tannins carry through to a languid, soft finish.