

Chenin Blanc/Verdelho 2018

MOMENTO, BOT RIVER & SWARTLAND, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Due to the prolonged drought of 2018, harvest for this vintage was very challenging. Some believe it to be the worst in 100 years. The crop was small, but the dry weather conditions had its advantages, being that vines were healthy with very little or no disease. Berries were small and concentrated, producing wines of great quality and concentration.

The Chenin blanc grapes come from 39-year-old, dry-farmed bush vines, grown in the Swartland, and a 36-year-old vineyard from Bot River, called 'Langbene' (Long legs) named after the unique and extremely long trunks of the vines. The Bot River soils are Bokkeveld shale and clay, and the soils in the Swartland vineyard are made of decomposed granite. The Verdelho grapes come from young vines from Voor-Paardeberg grown in decomposed granite and clay.

The wine is naturally fermented in old French oak barrels, (400L and 225L), then aged in the same containers.

The wine has aromas of white peach, lemon rind, jasmine green melon, and green apple, with a crystalline, wet stone minerality adding freshness and focus. Crunchy, puckering acidity supports a full bodied, mouth-coating palate, with brioche and tart lemon curd that leads to a long, pithy finish.

Momento

WINEMAKER: Marelise Niemann

GRAPES: Chenin Blanc & Verdelho

ALCOHOL: 13.6%

RESIDUAL SUGAR: 1.3 g/L

PH: 3.37 g/L

TOTAL ACIDITY: 5.5 g/L

TOTAL SULPHUR: 88 mg/L



vinous

Neal Martin, *Vinous*, April 2021

