

Grenache 2018

MOMENTO, BOT RIVER, SOUTH AFRICA



HARVEST & VINTAGE NOTES

Fruit for the 2018 Grenache was sourced from vineyards in Swartland and Paardeberg. The Swartland Grenache bush vines were planted in 2004 and 2010. The Paardeberg Grenache was planted in 2013. All vines were planted in decomposed granite soils.

A 'hands-off' approach to winemaking with minimum intervention shows the delicate and elegant side of this grape. After handpicking in the early morning, bunches were destemmed into small fermenting tanks with 30% whole clusters. Four days of cold soaking on skins was allowed to develop the colour and flavor before natural fermentation began. Punch downs were done by hand, twice a day, resulting in gentle extraction and preserving the personality and natural character of the grapes. After a slow and steady fermentation, there was a 10-day maceration to extract the finer, softer tannins. After a total of 4 weeks on the skins, grapes were gently pressed with an old basket press into 225 L French oak barrels for malolactic fermentation and maturation. The wine spent a total of 15 months in barrel, and was not fined before bottling.

The 2018 is a fresh and vibrant vintage, with aromas of bright red cherries and pomegranate. The palate is complex with flavors of pine and basil. This is a lean and elegant wine with a moreish, saline finish.

Momento

WINEMAKER: Marelise Niemann

GRAPES: 100% Grenache

ALCOHOL: 13.48%

RESIDUAL SUGAR: 1.9 g/L

TOTAL ACIDITY: 5.8 g/L

PH: 3.47 g/L

TOTAL SULPHUR: 87 mg/L



vinous

Neal Martin, *Vinous*, April 2021

