

# Momento

## **Momento Chenin blanc/Verdelho 2014:**

85% Chenin Blanc and 15% Verdelho.

A combination of Bot River and Darling fruit. Naturally fermented in 5 x 400L old, French oak barrels.

## **Vineyard:**

Chenin blanc (old vineyards from Bot River and Darling), and 11 year old Verdelho (Bot River) vines. Bokkeveld shale, with portions of sand and clay.

## **Wine making:**

The old Chenin from Bot River had an overnight skin maceration before pressing. The juice settled for roughly a day, without adding any enzymes. It was then racked to old, 400L French oak barrels, with some fine lees added back to the juice in barrel and left to ferment naturally. The old Darling Chenin was picked at a fresh 20.7 Balling, whole bunch pressed with a good amount of air to partly oxidise the juice. Then pressed, left to settle (no enzyme) and taken to old 400L's for natural fermentation. The Verdelho (maturing partly in tank, and partly in old oak) was picked slightly riper (around 22.8 Balling) and blended with the Chenin portions a month before bottling, adding some spice and vibrance to the final wine. Time in old oak: 12 months.

## **Tasting notes:**

Open and expressive fruit and floral tones; peach, apricot and orange aromas combined with hints of lemon and spice. Vibrant and generous palate with a soft, but fresh acidity; showing good complexity and depth.

## **Production:**

2400 x 750ml

## **Analysis:**

**Residual sugar – 2.2 g/L**

**Total acid – 5.5 g/L**

**pH – 3.36**

**Alcohol – 12.39 vol**