

Momento

Momento Grenache 2014

Momento Grenache was inspired by the great old vineyards of Priorat.

After skipping 2 vintages, I am releasing my next Grenache. Vintage 2014: grapes are from dryland bush vines planted on sandy soil, W.O. Swartland.

Wine making:

I fermented the grapes in an open tank, using one third whole bunches for freshness and structure. Punch downs were done 2/day for most of the fermentation. I didn't want to extract too much from the grapes in order to preserve the "grape's" personality and natural character. My approach was 'hands off', to encourage elegance and purity. After some post-fermentation maceration, I pressed to 5 x 225L, 0% NEW WOOD, where the wine matured for 16 months before bottling in July 2015.

Tasting notes:

A combination of red berries, spice and floral scents; fresh, juicy mid palate with fine tannin texture and a bright acidity. Elegant and pure, this wine will age gracefully for many years to come.

Production:

1200 x 750ml

70 x 1.5L

5 x 3L

Analysis:

Residual sugar – 1.62 g/L

Total acid – 5.93 g/L

pH – 3.42

Alcohol – 14.16 vol %