

Momentos

Grenache Blanc 2020

As with all my other wines, I strive to produce a wine that is true to the character of the vineyard, grape, and soil.

The grapes were treated gently and the wine was made with care to preserve the pure and beautiful character of Grenache Blanc. This is a blend of 2 vineyards, one planted in the Voor-Paardeberg region just outside of Swartland and the other in Stellenbosch. The soil is made up of decomposed granite and clay, giving it a fine texture and rich flavour.

Tasting Note

A riper and bolder vintage with apple cordial and light honeyed tones on the palate alongside the more expected and primary fresh green apple. White florals and a background hint of kerosene add complexity to a wine that is deftly balanced.

Food pairing

Whitefish ceviche, figs & strong cheese

Winemaking

Grapes were cold soaked on skins for 3 days to create extra texture, tannin and a more layered mouthfeel, but not fermented on skins to preserve the freshness and pure character of this Grenache Blanc vineyard. Grapes were pressed gently with my Vaslin basket press, followed by a 48 hour settling period before racking to older French oak barrels (combination of 500L, 300L and 225L barrels). Here, a natural fermentation was allowed and wine spent a total of 10 months on gross lees. 100% Malolactic fermentation, no fining.

Analysis

Residual sugar: 1.8 g/L

Total acid: 5.2 g/L

pH: 3.32

Alcohol: 13.70% vol

