

Momentos

Grenache Blanc 2021

I strive to produce wines that are true to the character of the vineyard, grape and soil. Grenache Blanc is well suited to our warm and dry climate and the vines produced grapes of exceptional quality in 2021. The grapes were treated gently to preserve the pure and beautiful character of Grenache Blanc. The fruit is sourced from vineyards planted on granite soil in the Voor-Paardeberg region just outside of Swartland.

Tasting Note

Young Grannysmith apple and quince combine with fuller yellow fruits alongside subtle floral notes and oatcakes on the nose. The palate is racy and fresh with an apple core texture adding chew and length while a wet stoniness brings focus and linearity. Taut and angular, this wine unwinds beautifully in the glass.

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). 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: 1.1 g/L

Total acid: 7.0 g/L

pH: 3.12

Alcohol: 13.33% vol

