

# Momentos

## Grenache Blanc 2019

I have finally managed to get my hands on some beautiful Grenache Blanc grapes and am now able to show all three versions (Blanc, Gris and Noir) of Grenache, a beautiful cultivar that is very well suited for our climate and soil. 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 vineyard is planted in the Voor-Paardeberg region just outside of Swartland. The soil is made up of decomposed granite and clay, giving it a fine texture and rich flavor.

### *Tasting Note*

Green apple, white pear and lime peel lead a fresh, clean palate with added heft and body from vanilla. The palate has a rindy, saline structure under the fresh fruit that complements the crisp mouthfeel. Focused and precise, this wine has a strong spine that supports the fruit as it opens up.

### *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: 1.9 g/L

Total acid: 5.7 g/L

pH: 3.27

Alcohol: 13.36% vol

