

# Momentos

## Chenin Blanc Verdelho 2022

(66% Chenin Blanc, 34% Verdelho)

To me, Chenin Blanc without Verdelho is like dancing without music. Verdelho adds the zing and zest to this blend, giving it that extra twist of freshness, energy and rhythm.

This our most complex blend in the line-up, comprising fruit from six different vineyards.

Chenin Blanc grapes are sourced from dryland bush vines farmed in four sites; two older vineyards from the Paardeberg, one from the Piekenierskloof and a younger vineyard from Bot River. The Verdelho is from two vineyards, one in the Voor-Paardeberg and one in Bot River. The soils are a combination of granite, sandstone and Bokkeveld shale.

The decomposed granite soils produce a rich, generous and broader palate, while the shale and clay soil bring austerity, focus and make for a texture driven wine. The sandstone adds brightness and length. Blended together with the freshness of the Verdelho to create a balanced wine; both rich and generous yet elegant and well poised, with a mineral focus and bright acidity.

### *Tasting Note*

Expertly balanced with the Verdelho bringing tart fruits like greengage, loquat and quince and the signature Swartland Chenin its hay and honey elements to smooth out the edges. There is a mealy, almost nutty quality to the mid palate that is kept in focus by a fresh acidity and a citrus rind texture, adding freshness and length.

### *Food pairing*

Cantonese duck, oysters mignonette

### *Winemaking*

The grapes were gently whole bunch basket-pressed without adding enzymes. Natural fermentation was allowed to take place in 400L & 225L French oak barrels. Some fine lees was added back to the juice to allow for more complex characters and textures to develop during its time in barrel. Time in old oak: 10 months. 100% malolactic fermentation. No fining. Bottled in January 2023.

### *Analysis*

Residual sugar: 1.8 g/L

Total acid: 5.7 g/L

pH: 3.37

Alcohol: 13.05% vol