

# Momento

## Grenache Blanc 2022

I strive to produce wines that are true to the character of South Africa; the vineyard, grape and soil. I choose to work with varieties that are well suited to our warm and dry climate. Grenache Blanc is at home in South Africa and working with vineyards planted on optimal sites makes it a great pleasure to grow and farm them. 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 Paardeberg, Voor-Paardeberg and Stellenbosch.

### *Tasting Note*

A touch more lavish than previous vintages. The Grannysmith and quince of before make way for golden delicious apples and a biscuity, apple crumble and nougat decadence after a fresh and floral nose. The acid remains racy while the palate sports a light pithy grip and even a hint of spice.

### *Food pairing*

Whitefish ceviche, figs & strong cheese

### *Winemaking*

Grapes were cold soaked on skins for 2 days to create extra texture, tannin and a more layered mouthfeel, but not fermented on skins to preserve the freshness and pure character of the vineyards. Grapes were pressed gently with our Vaslin basket press, followed by a 24-hour settling period before racking to older French oak barrels. Here, a natural fermentation was allowed and wine spent a total of 10 months on gross lees. 100% Malolactic fermentation, no fining. Bottled January 2023.

### *Analysis*

Residual sugar: 1.7 g/L  
Total acid: 5.8 g/L  
pH: 3.24  
Alcohol: 13.29% vol