

# Momento

## Grenache Gris 2022

My drive for Grenache has led me to find the one and only vineyard of Grenache Gris planted in South Africa. This is the pink-skinned cousin of Grenache Blanc. 'Gris' translates to 'grey', and grapes are genetically identical to Blanc or Noir grapes, but have a copper-coloured skin, so the wines they produce tend to be darker and deeper in flavour, with more tension than a Blanc would have. This nine-year-old vineyard is planted in the Voor-Paardeberg region. The soil is made up of decomposed granite and clay, giving it a fine texture and rich flavour.

### *Tasting Note*

Beautifully copper-coloured, leaning almost to light rust, the wine nods towards its red relative with rose, tomato leaf, orange blossom and nutmeg on the nose. The texture of red apple skins on the palate add satisfying grip, while more opulent flavour from burnt caramel and seville orange marmalade make for a deeply complex and lingering finish.

### *Food pairing*

Braaiied/barbecued snoek, prawn bao

### *Winemaking*

To show the character that makes this grape so unique, I allowed extra time on skins by soaking the crushed grapes for a period of 7 days before pressing. This extended skin maceration leads to the extraction of texture, tannin and some tension in the wine, which makes it a great partner for food, and makes the wine better for ageing. A natural fermentation took place in older French oak barrels and wine spent a total of 10 months on gross lees. 100% Malolactic fermentation, no fining. Bottled in January 2023.

### *Analysis*

Residual sugar: 2.2 g/L

Total acid: 6.0 g/L

pH: 3.22

Alcohol: 13.63% vol