

# Momentos

## Grenache Noir 2021

I bought my first parcel of Grenache Noir in 2011 to start my solo career with this brilliant yet understated grape as the core of my wine story. Looking back, I would not have chosen any differently. We have had some challenging weather conditions over the past 12 years, from drought and heat waves to floods. Grenache has shown its true character through tough times and has not once let me down. This grape is extremely tolerant and well suited to our dry, warm climate. By handling our vineyards with respect and care and treating our grapes with gentle hands, we have produced beautifully balanced and elegant wines with personality over the past years. 2021 was a wonderful vintage for most regions in the Cape, cool and slow ripening resulting in delicate and complex wines that will age very well.

This wine was made from low yielding bush-vines planted in the Paardeberg, Swartland and grown in decomposed granite soil which gives it an elegant and pure character.

### *Tasting Note*

Cherries, mulberries, and most notably raspberries lead a bright and vibrant bouquet before more savoury aromatics of rosemary, tree bark and cloves. Pinot-esque in its balancing of lightness and gravitas, the tannins are supple and once again pine-green in youth, the acid lively and the mouthfeel puckering and fresh.

### *Food pairing*

Roast pork belly, beetroot & goat's cheese salad

### *Winemaking*

Gentle and minimum intervention with a 'hands-off' approach to show the delicate and elegant side of this grape. After hand picking in the early morning, bunches were destemmed into small fermenting tanks with 30% whole clusters. I allowed four days of cold soaking on skins for colour and flavour to develop before a natural fermentation started. Punch downs were done by hand, twice a day, resulting in gentle extraction, preserving the grape's natural character. After a slow and steady fermentation, an additional post-fermentation maceration of 10 days was allowed to extract the finer, softer tannins. After a total of 4 weeks on the skins, grapes were gently pressed with an old basket press into old Foudre for malolactic fermentation and maturation. Total time in barrel: 16 months. No fining. Bottled in August 2022.

### *Analysis*

Residual sugar: 1.5 g/L

pH: 3.18

Total acid: 6.0 g/L

Alcohol: 12.65 % vol