

Momento

Momento Chenin blanc/Verdelho 2015

91% Chenin Blanc - 9% Verdelho.

A combination of Bot River and Swartland fruit. Naturally fermented in old 400L French oak barrels.

Vineyard:

Old vine Chenin blanc from Bot River and Swartland blended with a 12 year old Verdelho vineyard from Bot River.

Bokkeveld shale, decomposed granite and sand.

Wine making:

The Verdelho is always the 1st grape to ripen in this white blend. Grapes are picked early while flavours are slightly more towards the lemon/lime profile, thereby preserving natural acid and a healthy pH for good ageing potential, freshness and vibrance. The Verdelho portion was whole berry skin- fermented for 7 days before pressing into old barrels for the last part of the ferment and maturation. Time on the skins resulted in a more textured, layered wine, with some delicate spice to the nose.

The Chenin blanc grapes were picked at 21 to 22 Balling. The grapes were whole bunch basket-pressed, allowing some air to partly oxidise the juice. The juice settled for a day, without adding any enzymes or sulphur, and then taken to old, 400L French oak barrels for natural fermentation and maturation. Some fine lees were added back to the juice in barrel to allow more complex characters to develop during it's time in barrel.

The Chenin and Verdelho were blended 2 months before bottling, allowing integration of the different components.

Time in old oak : 10 months.

Tasting notes:

Fresh fruit and floral tones; quince and apricot aromas combined with hints of lemon and spice.

Vibrant and generous palate with a soft, but fresh, acidity showing a textured complexity with great depth.

Production:

3726 x 750ml (621 cases)

50 x 1.5L

Bottling date:

15 January 2016

Analysis:

Residual sugar – 1.9 g/L

Total acid – 6.1 g/L

pH – 3.33

Alcohol – 12.96 % vol

Free So2 – 25

Total So2 – 80