

Momento

Momento Grenache 2015

Vineyard:

Grenache bush vines from the Paardeberg, Swartland.
Soil type - decomposed granite and sand.

Wine making:

Gentle winemaking with a 'hands-off' approach to show the delicate and more elegant side of this grape. After handpicking in the early morning, a four day whole berry cold soak was allowed, where after a natural fermentation started at a slow pace and cool temperature. One third whole bunches were kept for freshness and structure. Punch downs were done by hand, twice a day, resulting in gentle extraction, preserving the "grape's" personality and natural character. After a slow and steady fermentation that reached around 28 degrees celsius, the wine was kept on the skins for an additional 2 weeks, extracting the finer, softer tannins. After a total of 5 weeks on the skins, grapes were pressed to old 225 litre French oak barrels, where malolactic fermentation happened naturally.

Total time in barrel: 15 months.

A small portion of Carignan was blended with the Grenache a few months before bottling (8% Carignan).

Tasting notes:

A combination of red berries, spice and floral scents; fresh, juicy mid palate with fine tannin texture and a bright acidity. Elegant and pure.

Production:

4028 x 750ml (671 cases)

46 x 1.5L

Bottling date:

26 May 2016

Analysis:

Residual sugar – 1.3 g/L

Total acid – 5.6 g/L

pH – 3.42

Alcohol – 14.36 vol %

Free So2 – 32

Total So2 - 84