

# Momentos

## Grenache Noir 2020

My solo wine career started with this grape. After just 3 weeks of working with ancient Grenache vineyards in Spain in 2010, I was completely sold; actually, more like head over heels, utterly and ridiculously in love with this grape. I bought my first parcel in 2011 and truly believe Grenache to be one of South Africa's most brilliant yet understated grapes, extremely tolerant and well suited to our dry, warm climate. This wine was made from low yielding bush-vines, planted in the Swartland and grown in decomposed granite soil which gives it an elegant and pure character.

### *Tasting Note*

A slightly more savoury expression than its predecessor, the wine is Burgundian in profile, with dark cherry, cocoa and a light, peaty smokiness beside the trademark pretty aromatics of rose and pomegranate. A bright acidity and tightly wound suggestions of plenty more fruit to come augurs well for ageing.

### *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 4 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 225-litre French oak barrels for malolactic fermentation and maturation.

Total time in barrel: 16 months. No fining.

### *Analysis*

Residual sugar: 2.1 g/L

pH: 3.29

Total acid: 5.8 g/L

Alcohol: 13.29 % vol

