



BACKGROUND

The lowest slopes of the Newton Johnson farm are ideally suited to Rhône/Mediterranean grape varieties. Alluvial deposits of large stone fragments up to two metres deep require strong vines to search for nutrients and water. 'FULL STOP ROCK' is how we define this jagged landscape.

Unlike Pinot noir that is sapped of its plump fruit and vitality, robust vines like Syrah, Grenache, and Mourvèdre, thrive in this type of soil. We were encouraged to discover clear-cut, invigorating wines with compact black fruit, spice, perfume, and fine tannin structure.

TASTING NOTES

Rich and generous with its wild flavour. Brooding black fruits, liquorice and mulberry are laced with black and white pepper, topped with the sweet floral notes of Grenache. Full liquorice flavour, with juicy red fruits in the periphery, and chewy tannins lasting into the finish.

ANALYSIS	Alcohol by volume	13.74 %
	Total Acidity	5.14 g/l
	pH	3.59
	Residual sugar	1.9 g/l

LOCATION & CLIMATE

The main vineyard contingent to this wine lies mostly on the lowest slopes and bottom plateau, at altitudes of 225 to 245m, in the porphyritic granite soils of the Upper Hemel-en-Aarde Valley. This appellation ranges from 4 to 8 km in proximity to the Atlantic Ocean. The climate is cool and temperate, where parallel mountain ranges channel the southerly oceangoing winds through the appellation during the summer. These southerly winds in turn create regular sea mists and overcast conditions, moderating the temperatures in the valley. The annual rainfall is 910mm, with 50% falling in the winter months (May – August).

APPELLATION Wine of Origin UPPER HEMEL-EN-AARDE VALLEY

BLENDED VARIETIES

76%	Syrah
16%	Grenache
8%	Mourvèdre

SOIL Stone fragments and decomposed granite on iron-rich clay

ASPECT North and North-West facing. Slopes of 10-12%.

TRELISSING	7-wire Vertical Shoot Positioning (VSP) with movable wires, <i>Echelas</i> (one stake per vine), and bush vine (<i>Goblet</i>).
AGE OF VINES	6-19 years
PRUNING	Cordon, <i>Echelas</i> & <i>Goblet</i>
VINES PER Ha	3300 - 5100
AVERAGE YIELD	4.7 tons/Ha (32 hl/Ha)

2021 VINTAGE

Growing Season & Harvesting

A cool, long-ripening and healthy vintage. The preceding winter was late to start and crept in to September, delivering good rains and the best cold units for the last 5 years. The budburst throughout the cold conditions of September was gradual, delaying the growth to late in the season. Some late, cold front systems lashing the coast caused some wind damage and crop loss during flowering in early November, setting the tone for one of the coldest spring seasons in 10 years. The generous Spring rains contrasted with one of the driest, though coolest, summers on record. Only 12 hours of temperature over 30°C was recorded for the whole summer, culminating in an average ripening period of 105 days from flowering to harvest for both the Pinot Noir and Chardonnay. Most of these vineyards were harvested in March, indicating a distinctly late season.

These vineyards were **harvested** between **1st to 25th March**.

WEATHER DATA RESPECTIVE TO VINTAGE SEASONS

	2017	2018	2019	2020	2021
DORMANCY / WINTER (June - August)					
Rain (mm)	347	338	325	202	348
Average Temperature (°C)	14,2	13,7	14,5	13,6	13,5
Accumulated Chilling Portions (Dynamic Model)	26	32	22	28	33
VEGETATIVE GROWTH (September - December)					
Rain (mm)	180	162	160	233	200
Average Temperature (°C)	17,6	17,5	17,1	16,8	15,9
Growing Degree Days units (°C)	1019	1002	915	884	790
RIPENING (January - February)					
Rain (mm)	119	91	150	99	46
Average Temperature (°C)	21	21,4	19,4	20	19,8
Total hours over 30°C	74	95	22	26	12
Growing Degree Days (°C)	708	732	617	637	614

Winemaking

The grapes are hand-picked and packed in to large-surface area crates to limit pressure on the bunches. The day's harvest is cooled down overnight to 8°C in the winery's refrigerated cold room. The bunches are sorted on a conveyor, destemmed, and fall directly to the fermenter. No sulphur is used in the winemaking until after malolactic fermentation, allowing diverse micro-organisms from the grape itself to flourish unrestrained in the spontaneous fermentation. Some parcels also contain a discretionary percentage of whole bunches together with their stems. Cold maceration ensues for 5 to 7 days at 8 to 10°C. All parcels are fermented with indigenous yeasts, and only *pigeage* (punching down) applied for extraction. The wine spends approximately

25 days on the skins before pressing. After pressing the wine is racked and left to complete its malolactic 'fermentation' and maturation in barrel on its lees.

Maturation

Matured for 12 months in 500L barrels produced in Burgundy and custom made for the various vineyards. Tighter grained oak is preferred for subtle flavour, with longer seasoning and slower, lower temperature toasting. **New oak** comprises **5%**. The wine is racked to stainless steel tanks for another 6 months of élevage. No fining and filtration before bottling.

BOTTLES PRODUCED	17 480 x 750ml
BOTTLING DATE	20 January 2023
CELLAR DOOR PRICE	R 255.00
BEST DRINKING	Now – 10 years