



NEWTON JOHNSON

2020 ALBARIÑO

NEWTON JOHNSON VINEYARDS
R320 UPPER HEMEL EN AARDE VALLEY HERMANUS SOUTH AFRICA

This is the first Albariño to be produced in South Africa, after the Newton Johnson family imported the vine material of this fragrant variety to the Cape with designs on establishing it as a harmonious pilgrim to the maritime conditions of the Upper Hemel-en-Aarde Valley. The grape has its origins on the wet and cool Atlantic north-west coast of Spain, where monks are believed to have brought it from the Rhine River in central Europe centuries before. Its native soil is of Granite origin, similar to ours, where it expresses subliminal definition, almost Riesling-like florality and complexity.

WINEMAKER'S TASTING NOTE

An opulent concentration of crisp and complex fruit and redolent white flowers. The pungent base of ripe limes, tangy nectarine and quince fruit is softened with a mealy beeswax character. Drifting scents of apple blossom and honeydew deliver some alluring top notes. The waxy texture envelops the palate, succulent fruit in the middle, and the flavour protracted by refreshing acidity in the finish.

ANALYSIS	Alcohol by volume	13.8 %
	Total Acidity	6.6 g/l
	pH	3.3
	Residual sugar	2.3 g/l

LOCATION & CLIMATE

These two vineyards lie respectively on north and south facing slopes at altitudes of 250-300m, 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 850mm, with 50% falling in the winter months (May - August).

APPELLATION Upper Hemel-en-Aarde Valley

VARIETIES 100% Albariño

SOIL Deep decomposed granite and some clay, with fine 2-5mm gravel.

ASPECT	North-West and South facing. Slope of 13%.
TRELISSING	7-wire Vertical Shoot Positioning (VSP) with movable wires
AGE OF VINES	6 to 18 years (grafted on to 10 year old rootstock in 2013)
PRUNING	Cordon
VINES PER Ha	3333
AVERAGE YIELD	7-9 tons/ha (45-58 hl/Ha)

2020 VINTAGE

Growing Season & Harvesting

An unprecedented vintage with remarkably long ripening. The growing season started off with rapid and even budding due to some warm spikes in the middle of September. Abundant rain fueled the growth of the vines under mild temperatures, where we managed to avoid any mildew issues with a massive deluge of rain in the middle of Pinot noir and Chardonnay flowering in late October. The rest of the growing season was characterised by mild temperatures and intermittent rains, with another substantial rain event during veraison. The harvest months of February and March saw us picking in between weekly rains. Botrytis rot was rampant in much of the valley though our crop losses were fortunately negligible. The bulk of our Chardonnay and Pinot Noir were picked in late February and in to March. The Pinot Noir averaged 105 days of ripening from flowering to harvest, the first time we have exceeded the 100 day mark, that saw beautifully evolved and complex flavours with concentration and fine, ripe tannins. The white wines of 2020 also express remarkable definition and depth due to the length of ripening. In contrast with the norm, we had to wait patiently for ripeness instead of being chased by it.

The **Albariño** vineyards were harvested between **21 - 28 February**.

WEATHER DATA RESPECTIVE TO VINTAGE SEASONS

	2016	2017	2018	2019	2020
DORMANCY / WINTER (June - August)					
Rain (mm)	389	347	338	325	202
Average Temperature (°C)	12,9	14,2	13,7	14,5	13,6
Accumulated Chilling Portions (Dynamic Model)	33	26	32	22	28
VEGETATIVE GROWTH (September - December)					
Rain (mm)	233	180	162	160	233
Average Temperature (°C)	17,9	17,6	17,5	17,1	16,8
Growing Degree Days units (°C)	1031	1019	1002	915	884
RIPENING (January - February)					
Rain (mm)	56	119	91	150	99
Average Temperature (°C)	22,1	21	21,4	19,4	20
Total hours over 30°C	95	74	95	22	26
Growing Degree Days (°C)	780	708	732	617	637

Winemaking

The grapes are handpicked and packed in to small, shallow crates to limit crushing of the bunches. The day's harvest is cooled down overnight to 8°C in the winery's refrigerated cold room. The bunches are hand-sorted on a conveyor table, destemmed and crushed, falling

directly into stainless steel tanks where, after a few hours of skin contact, the juice is allowed to drain into lower tanks for settling. The juice is settled overnight (no enzymes used) and racked to large concrete eggs, stainless steel, with a smaller component in old foudre, for spontaneous fermentation. No sulphur was added before fermentation.

Maturation & Bottling

Matured for 8 months in concrete eggs (42%), stainless steel (45%) and old wooden foudre (13%). No fining, coarse filtration and sulphur adjustment before bottling.

**BOTTLES
PRODUCED**

9 2 0 0 x 750ml

**BOTTLING
DATE**

10 November 2020

**CELLAR DOOR
PRICE**

R 205.00

BEST DRINKING

Now - 10 years