



NEWTON JOHNSON

2019 SOUTHEND CHARDONNAY

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

Southend's vineyards lie in the shadow of the Babylonstoring Mountains in the Upper Hemel-en-Aarde Valley and is owned and farmed by our neighbours, the Pringle family. It is a notably cooler slope, a stone's throw across the river from us, with less sun exposure and consequently slower ripening. It produces wines with sparkling clarity, high-toned fruit flavours, compact structure, and vibrant acidity. We preserve these features by fermenting in larger format casks that often ferment slowly into the winter and finish in the spring. This parcel takes a steely and light-footed point of difference from the other Chardonnay vineyards of our appellation.

ANALYSIS	Alcohol by volume	13.7%
	Total Acidity	6.4g/l
	pH	3.27
	Residual sugar	2.4g/l

LOCATION & CLIMATE

These vineyards lie on the south-facing slope at altitudes of 300m down to 210m, 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 Wine of Origin UPPER HEMEL-EN-AARDE VALLEY

SOIL Well-drained decomposed granite with heavier, clay-rich subsoil.

ASPECT South West facing. Slope of 16%.

TRELISSING 7-wire Vertical Shoot Positioning (VSP) with movable wires

AGE OF VINES 15 years

PRUNING Cordon

VINES PER Ha 3 2 0 0

AVERAGE YIELD 1.8-2.1 tons/Ha (12-14 hl/Ha)

2019 VINTAGE

Growing Season & Harvesting

A most challenging vintage season, bordering on multiple personality disorder. The grape yields were on average 30% down, with Chardonnay affected the most at 70% down on yield, mostly due to the interrupted winter and winds during flowering. A period of warm temperatures during mid-July interrupted the winter dormancy and led to uneven budding of the vines later in early September with a very light crop. The spring was the coolest of the last 5 drought years and relatively dry. Gale force winds during the flowering time in November led to a further decrease in crop. Bunches had less berries on them, and they were smaller due to the cool weather and slow vegetative growth. The ripening summer period was the coolest of the last 10 years, leading to harvest dates that were comparable to what we were used to before the drought and elevated natural acidity in the fruit. Intermittent rain during the harvest made it difficult to protect the harvest from rot and our sorting table was as busy as ever.

These vineyards were harvested between the 14th and 28th of February.

WEATHER DATA RESPECTIVE TO VINTAGE SEASONS

	2015	2016	2017	2018	2019
DORMANCY / WINTER (June - August)					
Rain (mm)	437	389	347	338	325
Average Temperature (°C)	13,2	12,9	14,2	13,7	14,5
Accumulated Chilling Portions (Dynamic Model)	35	33	26	32	22
VEGETATIVE GROWTH (September - December)					
Rain (mm)	198	233	180	162	160
Average Temperature (°C)	17,4	17,9	17,6	17,5	17,1
Growing Degree Days units (°C)	987	1031	1019	1002	915
RIPENING (January - February)					
Rain (mm)	73	56	119	91	150
Average Temperature (°C)	20,9	22,1	21	21,4	19,4
Total hours over 30°C	55	95	74	95	22
Growing Degree Days (°C)	682	780	708	732	617

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 grape bunches are hand-sorted on a conveyor table and fall directly to the press for whole bunch pressing. The best quality juice (approximately 40% of the press yield) is drained directly to barrel, with the balance settled by temperature only (no enzyme used) and racked the next day to barrel for spontaneous fermentation. No sulphur is used in the winemaking, allowing diverse micro-organisms from the grape itself to flourish unrestrained in the fermentation.

Maturation & Bottling

Matured for 11 months in mostly puncheon (500L) and some barrique (228L) barrels produced in Burgundy. Tighter grained oak is preferred for subtle flavour, with longer seasoning and slower, lower temperature toasting. **New oak** comprises **20%** of the final blend. The wine was blended and kept for further élevage of 5 months in stainless steel. No fining, coarse filtration and sulphur adjustment before bottling.

BOTTLES

PRODUCED 10 350 x 750ml

BOTTLING

DATE 16 July 2020

CELLAR DOOR

PRICE R 205.00

BEST DRINKING

Now - 8 years