



NEWTON JOHNSON

2020 WALKER BAY PINOT NOIR

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

Our Walker Bay Pinot Noir is the shadow of our best vineyards, bearing perhaps not the same gravitas, but a level of quality and personality that distinguishes the Hemel-en-Aarde and its surrounds. It is a wine made from younger vines, vineyards on the lower slopes, and other engaging sites in the vicinity.

Farming these vineyards has guided us in terms of their individual strengths and limitations. The younger vines are from vineyards that could in time provide the best quality of all, however at this stage they are more preoccupied with a flirtatious, fruit assertive character with more complexity to come. The vineyards on the lower slopes grow with a little more vigour as their accessibility to water and nutrients in the soil becomes easier. Depth of flavour accumulates as you move up the slope with the decomposed Granite based soils playing the common thread between all the vineyards.

ANALYSIS	Alcohol by volume	13.45 %
	Total Acidity	5.50g/l
	pH	3.56
	Residual sugar	2.35 g/l

LOCATION & CLIMATE

The main vineyard contingent to this wine lies mostly on the south-facing, mid slopes, but includes lower parcels from the northern slope, 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 WALKER BAY

SOIL Decomposed granite over red clay subsoil

ASPECT South-East, South-West & North facing. Slopes of 10-12%

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

AGE OF VINES 13 - 20 years
PRUNING Cordon and Double Guyot
VINES PER Ha 3333 - 6800

AVERAGE YIELD 4.8 – 5.9 tons/ha (32 – 40 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 fuelled 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 into 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.

These Pinot Noir vineyards were harvested between **27 January - 21 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 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 (with no crushing). No sulphur is used in the winemaking, 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 4 to 6 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 15 - 20 days on the skins before pressing. After pressing the wine is raked and left to complete its malolactic 'fermentation' and maturation in barrel on its lees.

Maturation

Matured for 11 months in barrique (228L) 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 only **4%**. The wine is raked to stainless steel tanks for another 6 months of *élevage*. No fining or filtration, and a sulphur adjustment before bottling.

BOTTLES

PRODUCED 14 110 x 750ml

BOTTLING

DATE 2021

CELLAR DOOR

PRICE R 260.00

BEST DRINKING Now – 8 years