



NEWTON JOHNSON

2021 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 and Portugal, where monks are fabled to have brought it from the Rhine River in central Europe on their pilgrimages 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	13.54 %
	Total Acidity	7.3 g/l
	pH	3.29
	Residual sugar	2.95 g/l

LOCATION & CLIMATE

These three vineyards lie 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	4 to 19 years (grafted on to 10-year-old rootstock in 2013)
PRUNING	Cordon & Double Guyot
VINES PER Ha	3333
AVERAGE YIELD	6 tons/ha (42 hl/Ha)

2021 VINTAGE

Growing Season & Harvesting

A cool, long ripening and healthy vintage. The preceding winter was late to start and crept into 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, indicating a distinctly late-ripening season.

These Albariño vineyards were **harvested between 23 February and 3 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 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 (33%), stainless steel (57%) and old wooden foudre (10%). No fining, coarse filtration and sulphur adjustment before bottling.

BOTTLES PRODUCED	11 851 x 750ml
BOTTLING DATE	16 December 2021
CELLAR DOOR PRICE	R 234.00
BEST DRINKING	Now – 10 years