



NEWTON JOHNSON

FULL STOP ROCK

2022

NEWTON JOHNSON VINEYARDS
R320 HERMANUS WALKER BAY SOUTH AFRICA

BACKGROUND

The lowest plateau of the Newton Johnson farm is ideally suited to Rhône/Mediterranean grape varieties. Ancient 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	14.1 %
	Total Acidity	5.3 g/l
	pH	3.51
	Residual sugar	1.7 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
81% Syrah
15% Grenache
4% 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, *Echelas* (one stake per vine), and bush vine (*Goblet*).

AGE OF VINES 7-20 years

PRUNING Cordon, *Echelas & Goblet*

VINES PER Ha 3300 - 5100

AVERAGE YIELD 7 tons/Ha (45 hl/Ha)

2022 VINTAGE

Growing Season & Harvesting

The growing season was preceded by a glorious Winter for vine dormancy. Abundant rain from May through to August and 45 chilling portions to a late budbreak in mid-September, ensured an even budbreak and good fertility in the vines. An exceptionally cool Spring produced late flowering from mid to late November, with a storm system causing some wind damage during flowering on 25th November. As December passed into January, the rain disappeared and the sun came out, producing a dry and warmer ripening period for the grapes. The drawn out growing season still culminated in an average ripening period of 107 days from flowering to harvest for both the Pinot Noir and Chardonnay. Abundant yields were observed in all varieties and excellent health of the bunches from the drier conditions.

The **Chardonnay** was harvested from selected parcels on the farm from **23rd February to 10th March**.

WEATHER DATA RESPECTIVE TO VINTAGE SEASONS

	2018	2019	2020	2021	2022
DORMANCY / WINTER (June - August)					
Rain (mm)	338	325	202	348	277
Average Temperature (°C)	13,7	14,5	13,6	13,5	13,2
Accumulated Chilling Portions (Dynamic Model)	32	22	28	33	45
VEGETATIVE GROWTH (September - December)					
Rain (mm)	162	160	233	200	197
Average Temperature (°C)	17,5	17,1	16,8	15,9	15,7
Growing Degree Days units (°C)	1002	915	884	790	765
RIPENING (January - February)					
Rain (mm)	91	150	99	46	20
Average Temperature (°C)	21,4	19,4	20	19,8	20,6
Total hours over 30°C	95	22	26	12	57
Growing Degree Days (°C)	732	617	637	614	663

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. **No new oak** is used. 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	7 May 2024
CELLAR DOOR PRICE	R 265.00
BEST DRINKING	Now – 10 years