



‘Falkirk’, Scotland is where the Newton family originated, meaning ‘speckled stone church’ for the chapel that has stood there since the 6th century. ‘Falkirk potjies’ also refer to the iconic three-legged cast iron pots in South Africa that institutionalised the making of ‘potjiekos’(various stews) on the open fire over a century ago. The name represents the 1½ hectare vineyard site of deep deposits of stone and rock where the only Rhône wine varieties are to be found on the lowest plateau of the farm. Bushvines of Grenache, Syrah, and Mourvèdre were planted to discover the contrasting nuances these vines produce from this Granite-derived soil.

TASTING NOTES

Deep, dark and brooding aura of mulberry, cacao bean, soy sauce and savoury charcuterie, softened by the serene scents of fynbos (dried herbs and wildflowers). The sleek and generous texture, bustling with sumptuous tannins, coats the palate with layered flavour in to a linear finish lingering with wild berries and liquorice.

ANALYSIS	Alcohol by volume	14.3 %
	Total Acidity	5.5 g/l
	pH	3.42
	Residual sugar	2.4 g/l

LOCATION & CLIMATE

This vineyard lies on a plateau on the lowest slope of Newton Johnson, at an altitude of 220m, 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 100% Mourvèdre

SOIL Stone fragments and decomposed granite on iron-rich clay

ASPECT North-West facing. Slopes of 10-12%.

TRELISSING Bushvine (*Goblet*)

AGE OF VINES 17 years

PRUNING Bushvine (*Goblet*)

VINES PER Ha 5020

AVERAGE YIELD 8 tons/Ha (54 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 **Falkirk Mourvèdre** vineyard was harvested on **29th 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. This cuvée also contains 50% of whole bunches. 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 raked and left to complete its malolactic 'fermentation' and maturation in barrel on its lees.

Maturation

Matured for 12 months in older 500L barrels produced in Burgundy. Tighter grained oak is preferred for subtle flavour, with longer seasoning and slower, lower temperature toasting. The wine is racked and blended to 900L foudre for another 6 months of élevage. No fining and filtration before bottling.

BOTTLES PRODUCED	2 171 x 750ml
BOTTLING DATE	10 May 2024
CELLAR DOOR PRICE	R 520.00
BEST DRINKING	Now – 15 years