



In 2013 this wine became the first Albariño to be made in South Africa after the Newton Johnson family imported the vine material of this fragrant, white grape variety to the Cape with designs on establishing a familiar home for it in the favourable 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.

<b>ANALYSIS</b>	Alcohol by volume	13.57 %
	Total Acidity	6.8 g/l
	pH	3.17
	Residual sugar	1.8 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.

<b>ASPECT</b>	North-West and South facing. Slope of 13%.
<b>TRELISSING</b>	7-wire Vertical Shoot Positioning (VSP) with movable wires
<b>AGE OF VINES</b>	7 to 22 years (grafted on to 10-year-old rootstock in 2013)
<b>PRUNING</b>	Double Guyot
<b>VINES PER Ha</b>	3333
<b>AVERAGE YIELD</b>	8.5 tons/ha (60 hl/Ha)

## 2024 VINTAGE

### *Growing Season & Harvesting*

The peerless 2024 vintage has a close resemblance to a warmer 2017, characterised by its flawless ripening conditions, bringing depth to the wines without being overbearing. The most important precursor was having a decent and uninterrupted winter, seeing ample rain early on and the lowest average temperature since the winter of 2016. Ideal dormancy ensures good fertility in the vines and even budding come springtime. Budding was fairly early due to the early winter. There was plenty of rain early on in September, compounded by the infamous flood that hit the Hemel-en-Aarde on 24 September, delivering over 400mm of rain in 48 hours. Besides the extensive damage to roads, bridges and the course of the Onrus river, the vineyards did not see any damage or disease as the temperatures were still too cold for mildew. The rains had dissipated by November, though the water sodden soil and fine weather fuelled the vegetative growth in the vines and the flowering was excellent. The fine weather continued, turning to some warm days in the high 20's (°C) as veraison was finishing. There were no major rain events approaching harvest and the preceding few weeks of warm weather ensured that ripeness was optimal. Despite the early start to the season, the length of ripening was enough to develop layers of complex flavour. The **Albariño** for this cuvée was harvested between **21<sup>st</sup> & 29<sup>th</sup> February**.

### WEATHER DATA RESPECTIVE TO VINTAGE SEASONS

	2020	2021	2022	2023	2024
<b>DORMANCY / WINTER (June - August)</b>					
Rain (mm)	202	348	277	235	280
Average Temperature (°C)	13.6	13.5	13.2	13.7	12.9
Accumulated Chilling Portions (Dynamic Model)	28	33	45	35	39
<b>VEGETATIVE GROWTH (September - December)</b>					
Rain (mm)	233	200	197	152	378
Average Temperature (°C)	16.8	15.9	15.7	16.6	16.4
Growing Degree Days units (°C)	884	790	765	874	830
<b>RIPENING (January - February)</b>					
Rain (mm)	99	46	20	92	51
Average Temperature (°C)	20	19.8	20.6	19.9	20.6
Total hours over 30°C	26	12	57	27	38
Growing Degree Days (°C)	637	614	663	616	667

### *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 and fall directly in to the press for whole bunch pressing. The juice is settled overnight (no enzymes used) and racked to large concrete eggs, stainless steel, with a small component in old foudre, for spontaneous fermentation. No sulphur was added before fermentation.

### *Maturation & Bottling*

Matured for 8 months in concrete eggs (22%), stainless steel (72%) and old wooden foudre (6%). No fining, coarse filtration and sulphur adjustment before bottling.

<b>BOTTLES PRODUCED</b>	18 330 x 750ml
<b>BOTTLING DATE</b>	4 June 2025
<b>CELLAR DOOR PRICE</b>	R 290.00
<b>BEST DRINKING</b>	Now – 10 years