

# FELICITÉ

WINE BY THE NEWTON JOHNSON FAMILY

PINOT NOIR  
2012



## OVERVIEW

The path in discovering Pinot Noir wines can be a very rewarding experience, some say the ultimate. The fragrant fruit of Pinot Noir is ever distinct; and the silky, elegant texture is what seduces you in to what may be called the 'Queen of wines'.

We believe that our Felicité Pinot Noir is a first step in this discovery. Surprisingly affordable, this wine displays bright and uncomplicated Pinot fruit. The grapes are sourced mainly from the Eilandia ward where Nadia's family has grown vineyards for 6 generations. The warmer climate produces sweeter berry flavours, and the uniquely alkaline soils in the area deliver a soft, very approachable texture.

## LOCATION & CLIMATE

The 'Eilandia' ward is situated inland in the Breede River Valley between the towns of Worcester and Robertson, named as such for its 'islands' in the river. The valley is enclosed by a series of hills to the north and the Langeberg mountains to the south. The Breede River meanders through the center of the valley and is widely used for supplement irrigation of the vineyards. The summers are warm and dry with average maximum temperatures of 31.5°C. Average rainfall is about 200mm per year.

## APPELLATION

Robertson (97.5%)  
Upper Hemel-en-Aarde Valley (2.5%)

## SOILS

Alkaline soils, with a pH as high as 8, that are clay based and calcareous in places.

## ASPECT

None

## TRELLISING SYSTEM

2-wire Vertical Shoot Positioning (VSP)

## PRUNING

Cordon

## AGE OF VINES

+/- 25 years

## VINES PER HECTARE

5 000

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**AVERAGE YIELD** 4 to 5 tons/Ha (24 to 30 hl/Ha)

<b>ANALYSIS</b>	Alcohol by volume	13.63%
	Total Acidity	5.2 g/l
	pH	3.68
	Residual sugar	4 g/l

## 2012 VINTAGE GROWING SEASON & HARVESTING

A dry winter led us into spring. Very little rain during the growing season resulted in modest canopies with healthy bunches. The regular South East winds prevailed, but did not result in the damage we experienced in earlier vintages. Warm and dry conditions during January and February resulted in quickened ripening of the fruit without spiking sugar accumulation. The timing of picking dates was of the essence in 2012, with small window periods for the earlier varieties. Flavours in general are bright, vibrant and ripe. The grapes were harvested between the 2nd and the 14th of February.

## WINEMAKING

All the fruit is harvested by hand and picked in to large-surface area 13kg crates. The harvest is cooled down overnight to 8°C in the winery's grape refrigeration room. The bunches are sorted on a conveyor, destemmed, berry sorted by hand again, and a small percentage crushed. All transfers of grape must are attained with the use of gravity, pumps are totally avoided until blending, prior to bottling, where we believe the mechanical action may damage the structure and adversely affect the flavours of the wine. Cold maceration ensues for 3 to 6 days at 8 to 10°C in stainless steel open fermenters. During fermentation only pigeage (punching down) is applied for extraction. The fermentation temperatures peak at about 26°C. After pressing the wine is racked and left to complete its malolactic fermentation and maturation in older oak barriques.

## MATURATION

100% matured in 3 to 4 year old oak barriques (228L) for 4 to 6 months.