



NEWTON JOHNSON

Family Vineyards

2011 PINOT NOIR

OVERVIEW

This is the 4th vintage of estate Pinot Noir from the Newton Johnson domaine in the Upper Hemel-en-Aarde Valley following earlier vintages in the Hemel-en-Aarde Valley ('00-'03) and Elgin ('04 onwards).

As our vineyards roll over in to double digit age we see each of them diverge further in to strikingly different wines in their own right, stressing the importance of site selection with this grape. They all lie in soil that is neither too poor nor too rich. Various expanses of clay allow retention of enough water and nutrients to safeguard the vines from any stress. Highest of all near the winery the clay is shallow and the gravel fragments larger, articulating in to wines with black fruit and sturdy backbone. Lower down the soil is deeper and finer in texture. The roots reach down to plant their feet in the clay. The wines here appear with more red fruit and opulence. All the vineyards remain free of leaf roll virus, managed mostly through the introduction of predators to control the mealybug insects.

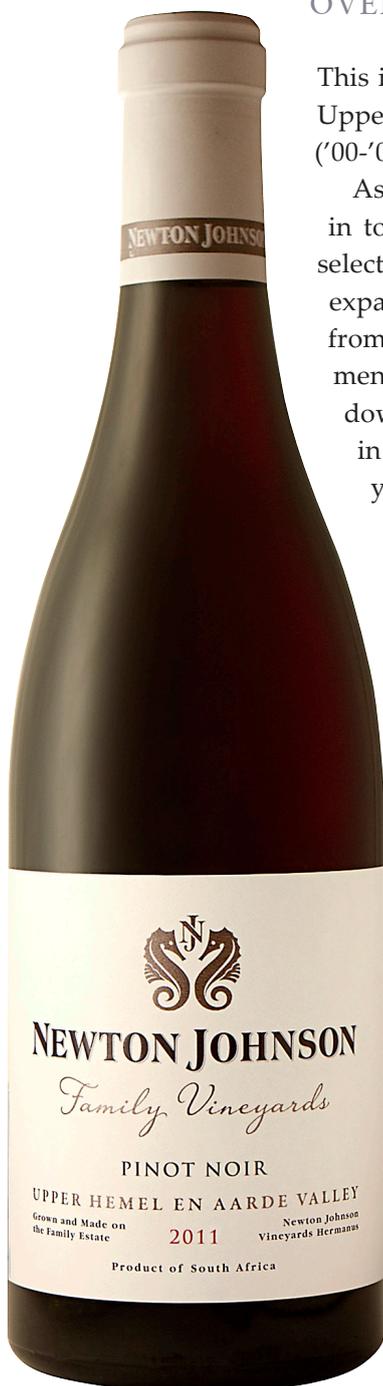
We see this wine embodying the soil of the entire domaine. The overall fine texture translates in to a lighter structured wine, but every bit as intense as Pinot Noir at its authentic best. Seductive, sumptuous and persistent.

LOCATION & CLIMATE

The Upper Hemel-en-Aarde Valley 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 winds in turn breathe regular sea mists and overcast conditions, moderating the temperatures in the valley. The average high temperature during the summer taken from the preceding 5 vintages is 24.8°C. Correspondingly, the winter maintains around the mean average of 13.6°C. The annual rainfall is 820mm, with 50% falling in the winter months. The appellation has fine, gravelly soils of decomposed granite origin, rendering various expanses and depth of clay in the subsoil.

APPELLATION

Wine of Origin UPPER HEMEL-EN-AARDE VALLEY





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SOILS	Carbon rich decomposed granite over red clay subsoil	
ASPECT	North	
TRELLISING SYSTEM	7-wire Vertical Shoot Positioning (VSP) with movable wires	
PRUNING	Cordon and Double Guyot	
AGE OF VINES	7 to 10 years	
VINES PER HECTARE	2 857 to 5 000	
AVERAGE YIELD	3 ½ to 5 tons/Ha (19 to 32 hl/Ha)	
ANALYSIS	Alcohol by volume	13.67%
	Total Acidity	5.68 g/l
	pH	3.55
	Residual sugar	1.9 g/l

2011 VINTAGE GROWING SEASON & HARVESTING

A cold but relatively dry winter warmed rapidly in to spring. The higher temperature in the soil reduced the time of budbreak between vine varieties. Below average rainfall during the growing season resulted in modest canopies with healthy bunches. The regular South East winds also moderated growth, but fortunately did not result in the damage we experienced in 2010. Warm, dry conditions during January and February resulted in quickened ripening of the fruit. Water stress in the vineyards narrowed the window period for harvesting the earlier varieties. The wine flavours in general are bright, vibrant and ripe, with more freshness and vitality than the riper 2010 wines.

WINEMAKING

All our fruit is harvested by hand and lightly packed in to large-surface area crates (13kg). 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, berry sorted by hand again, and crushed (some parcels vary, with up to 100% not crushed). All transfers of grape must and juice are made by gravity to preserve the structure and integrity of the wine. Cold maceration ensues for 3 to 6 days at 8 to 10°C. All parcels are fermented with indigenous yeasts, and only pigeage (punching down) applied for extraction. The fermentation temperatures peak between 26 and 30°C, depending on the vineyard. After pressing the wine is raked and left to complete its malolactic 'fermentation' and maturation in oak barrels.

MATURATION

100% matured in Burgundy-made barriques (228L barrels) for 12 months. Barrels are custom made for these vineyards. In general, tighter grained oak is preferred with longer seasoning and slower toasting. New oak comprises 33%, 2nd fill 25%, 3rd fill 30% and 4th fill 12%.