

NEWTON JOHNSON FAMILY FELICITÉ PINOT NOIR 2018



WINE INTRODUCTION

The Newton Johnson family are specialists in the growing and making of the Burgundian grape varieties of Chardonnay and Pinot Noir. The Felicité range offers access to fine examples of these wines at prices that won't break the bank.

WINEMAKING NOTE

The grapes are packed in to large-surface area crates to limit crushing of bunches. The day's harvest is cooled down overnight to 8°C in the winery 's refrigerated cold room. Bunches are sorted on a conveyor, destemmed, and fall directly to the fermenter. Some parcels also contain a discretionary percentage of whole bunches together with their stems. Cold maceration ensues for 4 to 6 days at 8 to 10°C. All parcels are fermented with indigenous yeasts, and only pigeage (punching down) applied for extraction. After pressing the wine is racked and left to complete its malolactic 'fermentation' and maturation in old er oak barrels.

APPEARANCE, AROMA AND TASTING NOTE

Radiant red fruit of ripe cherries broadening into deeper blueberry and currants, perked up with rich baking spices. The palate is structured with fine, salivating tannins balanced with plump and silky red fruit flavour.

WINE INFORMATION

Country:	South Africa
Region:	Western Cape
Wine Type:	Red Wine
Producer:	Newton Johnson Family
Wine Name:	Felicité Pinot Noir
Vintage:	2018
Principle Grape (%):	Pinot Noir (100)
ABV (%):	13.50%
Acid (g/L):	5.65
pH:	3.55
Bottle Size:	75cl
Case/Pack Size:	6x75cl