

# Niu (pronounced “new”)

## Methode Cap Classique 2019

dosage zero chenin blanc organic 1450 bottles made

The Myburgh family from Joostenberg Wine Estate in Paarl and famed Cava producers the Pujol-Busquets family, from Alta Alella Mirgin Winery near Barcelona, collaborated to make this wine. The two families share a passion for authenticity and excellence in wine. Both practice organic farming and believe that a healthy, diverse environment leads to improved wines.

The name, Niu, and the illustration on the label were inspired by Barn Swallows (*Hirundo rustica*). These remarkable little creatures migrate between Spain and Southern Africa annually, return to the same nest each time and mate for life. In Catalonia they are considered sacred and the destruction of their nests, called “niu”, can result in a €200 000 fine!

### Vineyard

Made from a 29 year old Chenin Blanc vineyard situated on Joostenberg Estate in the South-Western part of Paarl, South Africa. Mediterranean climate with most rainfall occurring in winter. Proximity of the ocean to the west (28km away) and south (30km) has a moderating effect on the temperatures during the ripening period.

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### Winemaking

Grapes were hand-harvested and then gently “whole-bunch” pressed. Only the best quality free run juice was used for this wine. Primary fermentation occurred in stainless steel. After 5 months maturation in tank, organic sugar and yeast were added, the wine was bottled and a second fermentation occurred in the bottle.

De-gorging took place after 16 months of bottle ageing on the lees.

### Description

A refreshing, dry sparkling wine. Aromas and flavours of fresh green apples and baked apple crumble.

### Analysis

12% alc. 2.6g/L residual sugar 6.2g/L total acid 3.37pH

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