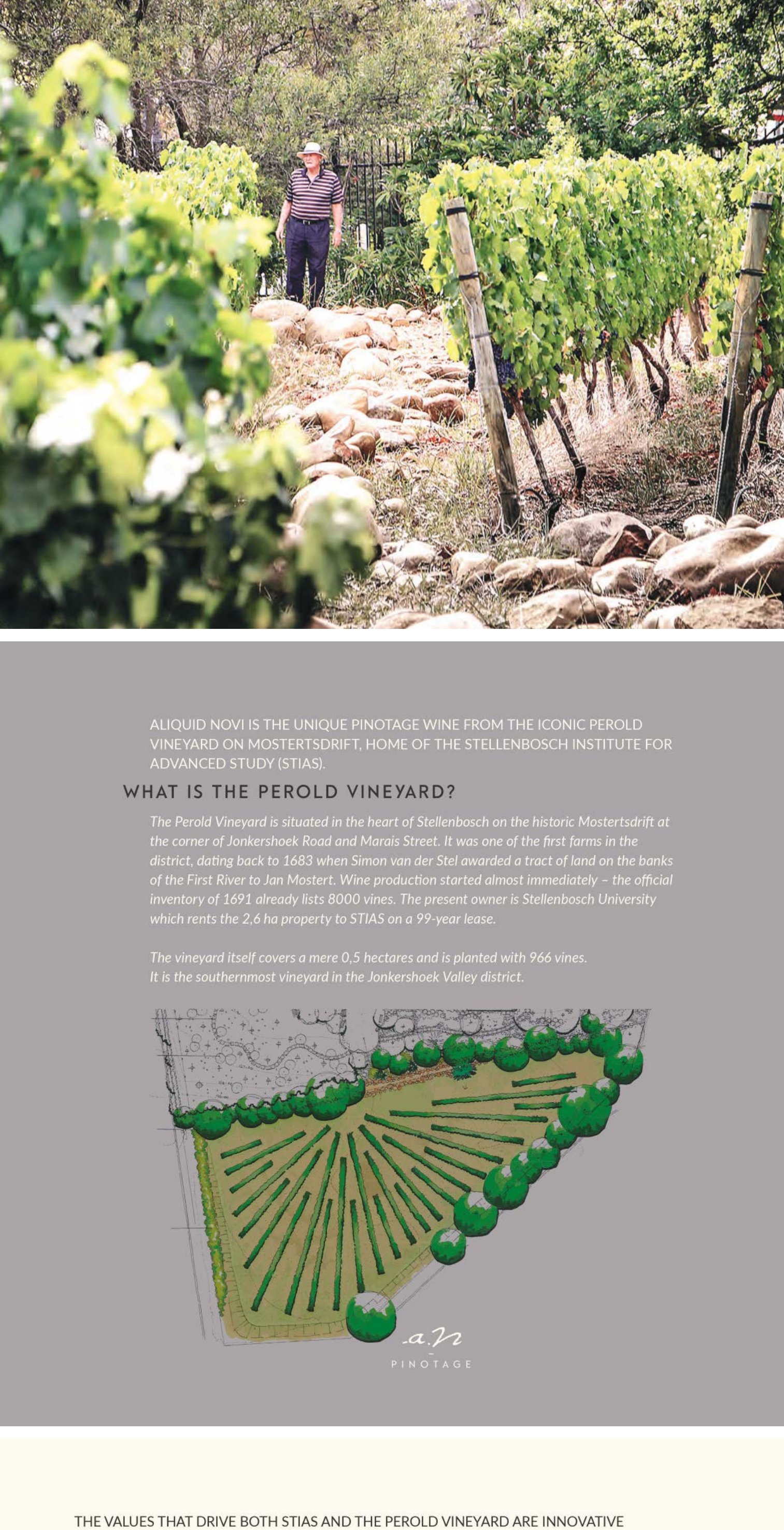


STELLENBOSCH
aliquid novi
 PINOTAGE

Ex Africa semper aliquid novi



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ALIQUID NOVI IS THE UNIQUE PINOTAGE WINE FROM THE ICONIC PEROLD VINEYARD ON MOSTERTSDRIFT, HOME OF THE STELLENBOSCH INSTITUTE FOR ADVANCED STUDY (STIAS).

WHAT IS THE PEROLD VINEYARD?

The Perold Vineyard is situated in the heart of Stellenbosch on the historic Mostertsdrift at the corner of Jonkershoek Road and Marais Street. It was one of the first farms in the district, dating back to 1683 when Simon van der Step awarded a tract of land on the banks of the First River to Jan Mostert. Wine production started almost immediately – the official inventory of 1691 already lists 800 vines. The present owner is Stellenbosch University which rents the 2,6 ha property to STIAS on a 99-year lease.

The vineyard itself covers a mere 0.5 hectares and is planted with 966 vines. It is the southernmost vineyard in the Jonkershoek Valley district.



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THE VALUES THAT DRIVE BOTH STIAS AND THE PEROLD VINEYARD ARE INNOVATIVE THINKING, CO-OPERATION WITH THE WORLD'S BEST SCIENTISTS AND THINKERS, AND A UNIQUE CONTRIBUTION FROM AFRICA.

STIAS is a high-level research institute whose main goal is to continuously test the borders of existing knowledge and to stay at the forefront of the latest discoveries. Researchers from Africa work here with their peers from across the globe to find solutions to the great challenges of our time. Several Nobel Laureates are Fellows of STIAS, along with creative minds like Athol Fugard and other artists who work here from time to time.

WHAT IS THE IDEA BEHIND THIS INITIATIVE?

Since its establishment in 1999 STIAS has received huge international recognition. It was recently invited to join the prestigious group of Some Institutes for Advanced Study (SIAS) as their tenth member. This group includes: The Princeton Institute for Advanced Study; the Center for Advanced Study in the Behavioral Sciences in Stanford; the National Humanities Center in North Carolina; the Radcliffe Institute for Advanced Study at Harvard; the Netherlands Institute for Advanced Study; the Swedish Collegium for Advanced Study; the Berlin Institute for Advanced Study; the Israel Institute for Advanced Studies; and, the Nantes Institute for Advanced Study. STIAS is the first and only representative from Africa (see stias.ac.za/news/).

When it was decided to plant the new vineyard on Mostertsdrift, Pinotage was the obvious choice. The ideals of the wine pioneer Abraham Izak Perold resonate well with STIAS' commitment to innovation. Perold constantly explored new horizons and wanted to make a special contribution from Africa to the world – in his case the creation of a new grape variety and the introduction of a unique wine. The Perold Vineyard was developed as a tribute to his pioneering spirit.

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When STIAS moved to Mostertsdrift in 2001, the old Cape Victorian manor house was first restored, followed by the wine cellar – not for the production of wine, but to accommodate researchers. In 2007 the modern Wallenberg Research Centre was built on the western side of the manor house, funded by the Wallenberg Foundation of Sweden.

In line with municipal regulations, no buildings may be erected on the southwestern part of the property. It forms part of the old bed of the First River and is therefore subject to potential flooding. This gave birth to the idea to plant a vineyard on this piece of land. However, it was a marshy area with insufficient drainage. The solution was to use the material (mainly river stones and soil) excavated for the basement parking of the new building as landfill. This raised the level of the vineyard by about 2 metres which took care of the drainage problem while the stones help to keep the roots of the vines cool in summer.

PRACTICAL CONSIDERATIONS

The extensive drought in the Western Cape during 2017/18 also led to the decision to move towards minimum irrigation management. Here too, the old river bed and stones help to keep moisture at sufficient levels.

The vines were planted on 2 October 2008 by representatives of STIAS, the Perold family, the Pinotage Association, the Stellenbosch University and the wine sponsors.

In line with the experimental character of STIAS, the 24 double rows of vines were planted in a half-moon pattern to expose the vines to different sun positions through 180 degrees. Understanding how this variance in sun exposure will affect the wine produced from the different rows is one of the experiments planned for the future. In addition, a new double-trellis system was designed for the vineyard.

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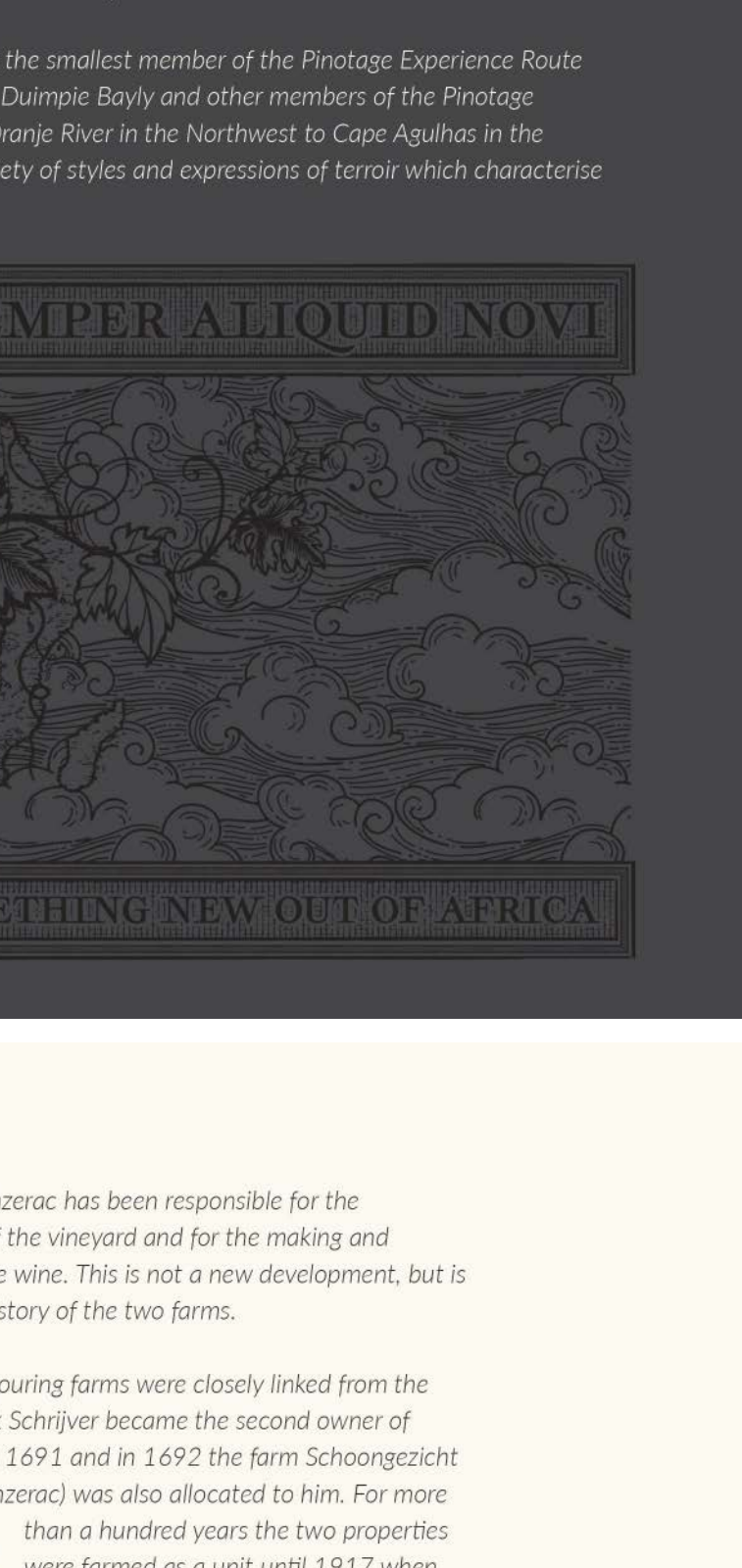
The wine produced from the Perold Vineyard is unique in several respects. The PIN48 clone (medium growth) and yield, very fruitily grafted onto USB/7UC32 rootstock, results in a very specific expression of the Mostertsdrift terroir and of the Pinotage grape. Despite the prediction by doomsayers that 'no vineyard will grow on a pile of rocks', the vines are settling in very well and producing fruit of exceptional quality. As already indicated, the river stones serve more than one purpose: They force the vines to work hard, thus producing fruit of intense colour and bouquet; they cool the root system down in summer; and, they provide good drainage.

THE WINE

The result is an elegant, lighter wine of pronounced character. It is clear that this descendant takes more from the Pinot Noir parent than the Hermitage lineage. Not heavy or overwhelming, but nuanced and complex, more reminiscent of a Pinot, the colour is nonetheless deep and the nose typical.

The 2013 vintage was the first to be released. Initially, several winemakers were used and various styles tested while the vines were settling in. After ten years the vineyard is well established and, since 2017, has been managed by Lanzerac, which also makes and markets the wine.

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The vineyard is not only a tribute to the contribution of Abraham Perold, but continues the relationship with his descendants. His son, Professor Roland Perold, and members of the family participated in the planting of the first vines in 2008 and some of his grandchildren (including his namesake Abraham Izak Perold) attended the launch on 5 November 2018.

ALIQUID NOVI AND THE PEROLD FAMILY

The vineyard is close to Welgevallen where Perold achieved his original breakthrough in 1925. Ironically he himself probably never tasted Pinotage wine before his death in 1941. With modern techniques of propagating plant material which speed up the process tenfold, it is difficult to appreciate the time needed for his original experiments. The task required endless patience and precision. The flowers of the Pinotage grapes had to be pollinated with the pollen of the Pinot Noir parent at exactly the right time. These bunches then had to be covered individually to protect them from any unwanted pollen. The ripe fruit subsequently had to be planted and carefully nurtured. The best specimens were selected to plant as vines which hopefully would produce an interesting wine of high quality – leading to the next round of selection and experimentation. Perold's cross yielded only four seedlings which he planted in his garden at Welgevallen before he moved to the KWV. These seedlings were saved just in time by Charlie Morkel (later of Sherry farm) from the spades of a team of gardeners when he, by chance, rode past on his bicycle and saw them cleaning up the garden. These seedlings were re-established in the nursery at Ezenburg by Professor C. J. Theron who, in 1935, started them on Richter rootstock.

Theron showed the four grafted vines to Perold who was very enthusiastic about the potential of the new variety and wanted to have them propagated immediately. The story goes that he gave the best to Paul Sauer of Kanonkop, the second to P. K. Morkel of Bellevue (his rugby friends) and the third to Paul Canitz of Murat.

LEFT: (LTR) Prof. Roland Perold (son of Prof. Abraham Perold) and Beyers Truter of the Pinotage Association at the planting of the vineyard in 2008.

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Simplicity and clean lines were important considerations in the design of the label and the choice of bottle.

The cursive script in which the name Aliquid Novi appears, comes from the handwriting of Professor Perold himself. The designer, Igor Maulder, used Perold's handwritten notes from one of his overseas visits.

THE LABEL

The background of the label represents the 'alchemy of Pinotage' – the magical combination and transformation of water, soil, sun, wind, seasons and the fruit of the vine. The fan-like design of the vineyard, its GPS co-ordinates, the expanding influence of Perold's work and even his thumb print can be seen.

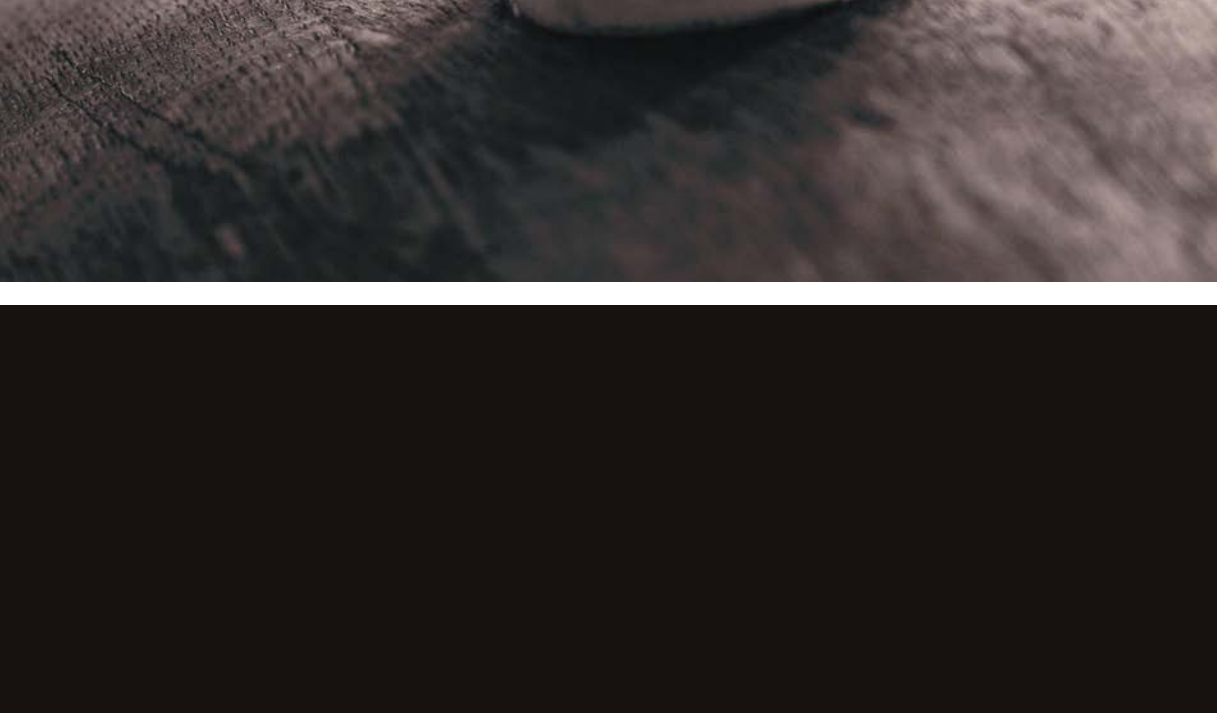


There is an interesting story behind the name Aliquid Novi. Because 'Perold' is already a registered trademark of the KWV, we were forced to find an alternative. The label used for the 2013 vintage refers to the dictum of Pliny the Elder, a Roman philosopher of the first century: *ex Africa semper aliquid novi* ('something new always comes out of Africa'). So Aliquid Novi ('something new') quite naturally presented itself as very fitting description of the wine.

THE NAME ALIQUID NOVI

Only 1000 bottles are released each year and it clearly will become a collector's item.

With its 0.5 hectares the Perold Vineyard is the smallest member of the Pinotage Experience Route currently being developed by Beyers Truter, Dumitrie Bayly and other members of the Pinotage Association. The route stretches from the Orange River in the Northwest to Cape Agulhas in the Southwest and showcases the amazing variety of styles and expressions of terroir which characterise Pinotage in South Africa.



Since 2017 Lanzerac has been responsible for the management of the vineyard and for the making and marketing of the wine. This is not a new development, but is based on the history of the two farms.

The two neighbouring farms were closely linked from the beginning. Isak Schrijver became the second owner of Mostertsdrift in 1691 and in 1692 the farm Schoongezicht (the present Lanzerac) was also allocated to him. For more than a hundred years the two properties were farmed as a unit until 1917 when the then owner Coenraad Fick sold Mostertsdrift to his brother-in-law Johannes Delport.

MOSTERTSDRIFT & LANZERAC

Lanzerac is, of course, synonymous with Pinotage. This estate is famous for the first Pinotage which was commercially marketed in 1959, but over the years its other top-level vines have won numerous awards and prizes.

Both Lanzerac and the Perold Vineyard form part of the Jonkershoek Valley district and Aliquid Novi will be marketed as a single vineyard wine from this district.

Aliquid Novi will now be available to the public at Lanzerac and can also be ordered from its international agents.

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The income from wine sales will be used to offset running costs but also to support the Protégé Programme. The aim of this programme is to enable young viticulturists and oenologists, and other entrants to the industry to gain more experience of the wine business, thereby contributing to a new generation of experts.

PINOTAGE PROTÉGÉ PROGRAM

Successful candidates will be supported to work for one year with one or more members of the Pinotage Association. The idea is to expose them to the many facets of the wine industry allowing them to gain practical experience. The year will not only boost individual careers, making them more sought-after employees, but also contribute in the long run to raising the quality of South African wines even further.

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THE PEROLD VINEYARD IS SUPPORTED BY A CONSORTIUM OF PARTNERS:

THE STAKEHOLDERS

STIAS has the overall responsibility for managing the vineyard in accordance with its goals. The Pinotage Association adopted the vineyard from the beginning and also supported it financially during the initial years. The enthusiasm and drive of Beyers Truter, De Wet Viljoen en Dumitrie Bayly, and others, were and remain invaluable.

Since 2017 Lanzerac takes care of the vineyard, makes and markets the wine. The Department of Viticulture and Oenology of Stellenbosch University provided much-needed technical advice and supported and managed the vineyard during the first years.

Each of the 966 vines has a personal sponsor who made a financial contribution towards the establishment of the vineyard and follows the progress of their vines with great interest. Every year we celebrate harvest day in February when sponsors and friends of the vineyard gather to enjoy a day of braaing, fun and relaxation.

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Aliquid Novi is for sale at the Tasting Room at Lanzerac Estate or can be ordered from the Lanzerac Wine Shop.

Contact details: Eske Cilliers, Tel: 021 8965641
 Email: winesales@lanzerac.co.za

AVAILABILITY & ORDERS

For general information about Aliquid Novi contact Bernard Lategan (bc1@sun.ac.za) or Nel-Mari Lock (nelmvmrwe@sun.ac.za)

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