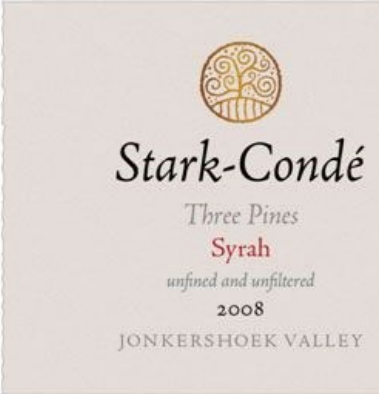
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Stark-Condé Three Pines Jonkershoek Syrah 2008

Deep and dark exotic spices on a concentrate frame of ripe, dark fruits.



variety : Shiraz | 100% Syrah
winery : Stark-Conde Wines
winemaker : José Conde
wine of origin : Jonkershoek
analysis : **alc :** 14.6 % vol **rs :** 2.1 g/l **ta :** 5.2 g/l **fso2 :** 30 mg/l
type : Red
pack : Bottle **closure :** Screwcap

in the vineyard : Clone: Sh21A
Rootstock: Richter 110, 99
Fruit source: from own Oude Nektar vineyards in Jonkershoek
Trellis: 5-wire vsp
Irrigation: supplemental drip irrigation
Vineyard elevation: 300m - 310m
Slope: South Westerly

about the harvest: The grapes for this wine were hand-harvested in late-February.
Yield: 6 tons/hectare
Total production: 2900 bottles
Degrees Balling at harvest: 25°
Age of vines: 18 years at harvest

in the cellar : This is a single-vineyard wine from our highest elevation Syrah vineyard, a small block contiguous to our single-vineyard Cabernet. After being cooled overnight to 12° C, they were carefully hand-sorted and crushed into small open fermentation vats and allowed to cold-soak for several days. A small portion was left whole bunch and also uncrushed. About 50% of the blend was natural fermentation and the balance was split between a domestic yeast and an imported Rhône yeast. Regular, vigorous punch-downs were given every 4 hours for the first half of fermentation, then every 6 - 8 hours thereafter. At dryness (average 8 - 9 days), the wine was basket pressed and racked directly to barrel for malo-lactic fermentation and subsequent barrel maturation. A mix of coopers was used, all French oak, all 300 litre, mostly second-fill and about 40% new. The wine was bottled unfined and unfiltered after 22 months barrel maturation.