

## 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 unfiltered and unfiltered after 22 months barrel maturation.

