

## Stark-Condé Stellenbosch Syrah 2008

Bright, intense red-berry fruit aromas with hints of white pepper and anise. Palate is bold and rich with velvety tannins.

**variety :** Shiraz | 100% Syrah

**winery :** Stark-Conde Wines

**winemaker :** José Conde

**wine of origin :** Jonkershoek Valley

**analysis :** alc : 14.5 % vol    rs : 1.9 g/l    ta : 5.2 g/l    fso2 : 30 mg/l

**type :** Red

**pack :** Bottle    **closure :** Screwcap



**in the vineyard :** Rootstock: Richter 110, 99

Fruit source: from our own Oude Nektar farm in Jonkershoek Valley

Trellis: 5-wire vsp

Irrigation: drip irrigation

Vineyard elevation: 240 & 310m

Slope: South West<

**about the harvest:** The grapes for this wine were hand-harvested in late-February

Yield: 5.5 tons/hectare

Degrees Balling at harvest: 24° - 25°

Age of vines: 12 years average at harvest

**in the cellar :** This is a blend from 2 different elevation vineyards on our Jonkershoek Valley farm. The higher elevation vineyard has a finely textured decomposed granite soil and tends to produce a more elegant wine with softer tannin, while the lower vineyard is very rocky and seems to give a denser, more tannic wine. The grapes cooled overnight to 12° C, before being carefully hand-sorted and crushed into small open fermentation vats. The must was cold-soaked for a couple of days before being inoculated with a mix of domestic and imported Rhône yeasts. About 30% of the wine underwent natural fermentation and about 5% was whole-bunch fermented. Regular, vigorous punch-downs were given every 4 hours for the first half of fermentation, then every 8 hours thereafter. At dryness (average 7 - 10 days), it 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 (about 25% new). After 22 months barrel maturation, the wine was bottled without fining or filtration.