

## Pepin Condé Coastal Region Cabernet Sauvignon 2009

Our goal was to make a classically-styled "Stellenbosch" Cabernet that expresses the characteristics of greater Stellenbosch as opposed to our own Jonkershoek-based Cabernet. I would describe that as a darker-fruited wine with a firmer tannic grip compared to the more red-fruited, softer tannin Jonkershoek wines.

**variety** : Cabernet Sauvignon | 95% Cabernet Sauvignon; 5% Merlot

**winery** : Stark-Conde Wines

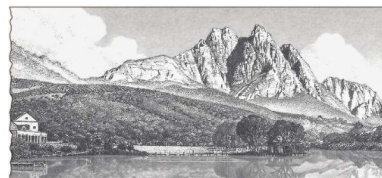
**winemaker** : José Conde

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.0 % vol   **rs** : 1.9 g/l   **ta** : 5.3 g/l   **fso2** : 30.0 mg/l

**type** : Red

**pack** : Bottle   **closure** : Cork



*Pepin Condé*

CABERNET SAUVIGNON

STELLENBOSCH

by Stark-Conde Wines

**in the vineyard** : Clone: CS46C, CS163C, CS1

Rootstock: Richter 110, 99

Fruit source: primarily from one farm in the Bottelary hills, but supplemented with fruit from the Helderberg and a bit of Jonkershoek Valley.

Irrigation: supplemental drip irrigation

Vineyard elevation: various, but averaging about 250m

**about the harvest**: Yield: 8 tons/hectare

Degrees Balling at harvest: 24° - 25°

Age of vines: 13 years at harvest

The grapes for this wine were primarily from an established cabernet vineyard located in the Bottelary hills. A small amount of fruit was also sourced from the Helderberg and from the Jonkershoek Valley.

**in the cellar** : Fairly straightforward winemaking was employed: the grapes were picked in small lug boxes, brought to the winery and destemmed and crushed into stainless-steel tanks. The fermenting juice was given 3 daily open open pumpovers. When dry it was pressed and racked back to tank for the malo-lactic fermentation. A portion of the wine was also put into barrel for malo-lactic. The wine was matured in a mix of French and American oak barrels for 12 months. Given a light filtration at bottling.

Total production: 3500 cases