

## Stark-Condé Stellenbosch Cabernet Sauvignon 2008

Very pure aromas of cassis and blackberry fruit and the white jasmine notes that characterize this vineyard. Dark and ripe on the palate with a lush core of plum and black fruits. Rich and fine mouth-feel with the velvety tannins typical of a Jonkershoek wine.

**variety :** Cabernet Sauvignon | 88% Cabernet Sauvignon; 6% Merlot; 6% Petit Verdot

**winery :** Stark-Conde Wines

**winemaker :** José Conde

**wine of origin :** Oude Nektar Farm

**analysis :** alc : 14.52 % vol    rs : 2.3 g/l    ta : 6 g/l

**type :** Red

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

**in the vineyard :** Clone: CS46C, CS163C, CS27A

Rootstock: Richter 110, 99

Fruit source: Oude Nektar farm in Jonkershoek Valley (Block 5) Trellis: 5-wire vsp

Irrigation: supplemental drip irrigation

Vineyard elevation: 270-290m

Slope: South Westerly

This wine is based on our best block of cabernet - a higher elevation block with a finely textured decomposed granite soil with a clay sub-soil and a gentle Southwest-facing slope.

**about the harvest:** Yield: 5.5 tons/hectare

The grapes for this wine were hand-harvested in mid-March. They were picked into small lug boxes and cooled overnight in a refrigerated container to about 14 degrees C., then de-stemmed and carefully hand-sorted and crushed into small open fermentation vats and cold-soaked for 2-3 days until natural fermentation started.

**in the cellar :** The following day they were inoculated with a mix of yeasts, half with a South African strain and the other half with an imported Bordeaux yeast. About 20% of the wine was fermented with natural yeasts. Regular, vigorous punchdowns were given every 2-4 hours for the first half of fermentation, then every 6-8 hours thereafter. 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, about 70% new and the balance second-fill. The wine was bottled without fining or filtration after 22 months barrel maturation.

