

Stark-Condé Jonkershoek The Field Blend 2012

This wine has built-in complexity and is a mouthfeel. The wine is aromatic and finely textured; rich, but with an fresh acidity that keeps it from being over-the-top.

variety : Roussanne | 54% Roussanne, 22% Chenin Blanc, 12% Verdelho, 12% Viognier

winery : Stark-Conde Wines

winemaker : José Conde

wine of origin : Jonkershoek Valley

analysis : alc : 13.5 % vol rs : 2.9 g/l ta : 5.9 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard :

Rootstock: various

Trellis: 5-wire vsp

Irrigation: drip irrigation

Vineyard elevation: 180m

Slope: South West

This is the first estate white wine we have made. It is based on a field blend of grapes from a small vineyard located just in front of the entrance gate to our Oude Nektar farm. It is a tricky site: there are 11 different soil types all mixed together. What could be a nightmare for a single varietal, particularly red, we decided to turn into a positive for our first estate white. We decided to plant this vineyard to a mix of varieties that could all be picked together to produce a unique blend: two varieties that are known for the body – roussanne and viognier; and two known for their ability to maintain acidity in warmer conditions - chenin blanc and verdelho.

about the harvest: °B at harvest: 23°

in the cellar :

The wine itself was about 40% barrel fermented and 60% tank fermented. We used primarily older oak, not wanting a big oak influence

