

Stark-Condé Three Pines Jonkershoek Syrah 2011

Deep and dark exotic spices on a concentrate frame of ripe, dark fruits. This wine is unfined and unfiltered

variety : Shiraz | 100% Syrah

winery : Stark-Conde Wines

winemaker : José Conde

wine of origin : Jonkershoek

analysis : **alc** : 14.61 % vol **rs** : 2.3 g/l **ta** : 5.4 g/l **fso2** : 30 mg/l

type : Red **style** : Dry

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

This is a single-vineyard wine from our highest elevation syrah vineyard, a small block contiguous to our single-vineyard cabernet.

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

Yield: 4.5 tons/hectare

Total production: 3990 bottles

Degrees Balling at harvest: 24-25°

Age of vines: 21 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 14° 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 unfined and unfiltered after 22 months barrel maturation.

