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Stark-Condé Stellenbosch Syrah 2010

An elegant wine that strikes a balance between softer tannic and denser, fruitier more tannic wine



variety : Shiraz | 100% Syrah
winery : Stark-Conde Wines
winemaker : José Conde
wine of origin : Jonkershoek Valley
analysis : **alc :** 14.51 % vol **rs :** 2.9 g/l **ta :** 6.3 g/l **fso2 :** 30 mg/l
type : Red
pack : Bottle **closure :** Cork

in the vineyard :

Rootstock: Richter 110, 99
Fruit source: from our own Oude Nektar farm in Jonkershoek Valley
Yield: 5.5 tons/hectare
Age of vines: 14 years average at harvest
Trellis: 5-wire vsp
Irrigation: drip irrigation
Vineyard elevation: 240 & 310m
Slope: South West

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, fruitier, more tannic wine.

about the harvest:

°B at harvest: 24-25°
The grapes for this wine were hand-harvested in late-February

in the cellar :

Thegrapes were cooled overnight to 14 degrees 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 punchdowns 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.

Total production: 11 295 bottles