

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 :

The grapes 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

