

## Stark-Conde Lingen 2012

This unique blend has the typical rich fruit and soft, elegant tannins that are the hallmarks of Jonkershoek Valley wines. The relatively high percentage of petit verdot adds an intriguing wild perfumed note to the wine. This is also the first vintage we have incorporated Petit Syrah into the blend.

**variety** : Cabernet Sauvignon | 43% Cabernet Sauvignon, 26% Shiraz, 26% Petit Verdot, 5% Petite Sirah

**winery** : Stark-Conde Wines

**winemaker** : José Conde

**wine of origin** : Jonkershoek Valley

**analysis** : **alc** : 14.5 % vol **rs** : 2.1 g/l **ta** : 5.6 g/l

**type** : Red **body** : Soft **taste** : Fruity **wooded**

**pack** : Bottle **size** : 750ml **closure** : Cork

**in the vineyard** : Rootstock: Richter 110

Fruit source: from the Lingen vineyard in Jonkershoek Valley

Age of vines: 12 years

Trellis: 5-wire vsp

Irrigation: supplemental drip irrigation

Vineyard elevation: 250m

Slope: South-West

This vineyard was planned with the idea of making a single-vineyard blended red. It is a small, 2-hectare enclosed vineyard situated about 200 metres from the Oude Nektar farm (Stark-Condé). The soils, however, are different - vilafonte as opposed to the clovelly and hutton soils on Oude Nektar - and the resultant wines are correspondingly different: softer in structure and with a wild fynbos note.

**about the harvest**: The grapes for this wine were harvested over a month-long period from mid-February to mid-March.

Yield: 6.5t/ha

**in the cellar** : The grapes were cooled overnight before being de-stemmed and hand-sorted. The sorted grapes were then crushed into small, open-top fermentors and cold-soaked for three days before the on-set of fermentation. About half the wine was fermented with its natural yeasts. Fermentation occurred over a period of 7-9 days with manual punchdowns given every 4 - 6 hours. After fermentation, the wine was basked pressed and racked into 300-l oak barrels, mostly French, but also a touch Hungarian and American, about 35% new. The wine was bottled without fining and with a light polishing filtration after 22 months barrel maturation.

