

Stark-Condé Three Pines Jonkershoek Cabernet Sauvignon 2012

This wine's reputation comes from its consistent ability to successfully balance power and elegance. Dark cherry and chocolate aromas with a touch of lavender and fynbos spice. The palate is rich and full. Typical of a wine from the Jonkershoek Valley, it shows a beautiful purity of fruit with a fine tannin structure.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 5% Merlot, 5% Petit Verdot

winery : Stark-Conde Wines

winemaker : José Conde

wine of origin : Jonkershoek Valley

analysis : alc : 14.5 % vol rs : 1.8 g/l ta : 6.0 g/l

type : Red **style :** Dry **taste :** Fragrant

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

in the vineyard : Clone: CS46C, CS163C, CS27A

Rootstock: Richter 110, 99

Fruit source: Oude Nektar farm in Jonkershoek Valley (Block 5)

Trellis: 5-wire vsp

Irrigation: supplemental drip irrigation

Vineyard elevation: 270m - 290m

Slope: South Westerly

This wine is based on our best block of cabernet - a higher elevation block with a finely textured decomposed granite soil with a clay sub-soil and a gentle Southwest-facing slope.

about the harvest: The grapes for this wine were hand-harvested in late-March, into small lug-boxes.

Yield: 4.5 tons/hectare

Age of vines: 23 years at harvest

in the cellar : This wine is based on our best block of Cabernet - a higher elevation block with a finely textured decomposed granite soil with a clay sub-soil and a gentle Southwest-facing slope. The wines made from this vineyard (including our single-vineyard Syrah) always seem to have good ripeness coupled with good natural acidity and a unique floral note that sets it apart from our other blocks of Cabernet. There are five different clones within the block, but I usually focus on just three that have quite different characters: clone 46 which is well structured, but with less forward fruit; clone 27 which varies from vintage, but tends to have a firm tannin; and clone 163 which is quite fruit forward.

The grapes were picked into small lug boxes and cooled overnight in a refrigerated container to about 14° C, then de-stemmed and carefully hand-sorted and crushed into small open fermentation vats and cold-soaked for 2 - 3 days until natural fermentation started.

The following day they were inoculated with a mix of yeasts, half with a South African strain and the other half with an imported Bordeaux yeast. About 20% of the wine was fermented with natural yeasts. Regular, vigorous punch-downs were given every 2 - 4 hours for the first half of fermentation, then every 6 - 8 hours thereafter. 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, about 70% new and the balance 2nd fill. The wine was bottled without fining or filtration after 22 months barrel maturation.

