

## Stark-Condé Postcard Series Round Mountain Pinot Noir 2013

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**variety** : Pinot Noir | 100% Pinot Noir  
**winery** : Stark-Conde Wines  
**winemaker** : José Conde  
**wine of origin** : Overberg  
**analysis** : **alc** : 14.09 % vol   **rs** : 2.3 g/l   **ta** : 5.3 g/l  
**type** : Red   **wooded**   **organic**  
**pack** : Bottle   **size** : 750ml   **closure** : Cork

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**in the vineyard** : The grapes for this wine are from a single organically-farmed vineyard located in the mountains about 5 kilometres past the upper Hemel-en-Aarde valley, just over the mountain from the Maanschynkop Nature Reserve. It is a rather isolated, but spectacular site - and brave of the farmer to try to farm organically.

Varietal: 100% Pinot Noir  
Clone: mix of Dijon clones  
Rootstock: various  
Fruit source: Overberg  
Trellis: 5-wire Perold  
Irrigation: supplemental drip irrigation

**about the harvest**: The grapes for this wine were hand-picked in late-February and trucked to our winery in Stellenbosch and cooled overnight to 11 degrees.

Yield: 6 tons/hectare  
°B at harvest: 23-23.5°

**in the cellar** : The grapes were destemmed and sorted and crushed into small open-top tanks and given a 2 - 3 day cold soak before the onset of fermentation. A portion of the wine was left whole bunch. The average ferments were 5 - 7 days. At dryness, the wine was pressed and left to settle for 2 days before racking to small French oak barrels: roughly one-third each new, 2nd and 3rd fill. The wine was given one racking after completion of malo-lactic fermentation and then bottled with a light filtration after 11 months ageing.

