wine.co.za
easiest way to buy wine

Stark-Conde Three Pines Jonkershoek Syrah 2012

Ripe plum and blackberry with violet notes typical of this vineyard. The palate is polished and elegant with a finely-textured mouth feel that one critic described as having the texture of "crushed violets". 2012 is an excellent vintage with a tightness of structure that should benefit from careful maturation.



variety : Shiraz | 100% Shiraz
winery : Stark-Conde Wines
winemaker : José Conde
wine of origin : Jonkershoek Valley
analysis : **alc :** 14.5 % vol **rs :** 2.0 g/l **pH :** 3.95 **ta :** 5.9 g/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Clone: Sh21A
Age of vines: 22 years at harvest
Trellis: 5-wire vsp
Irrigation: supplemental drip irrigation
Vineyard elevation: 300-310m
Slope: South Westerly

This is a single-vineyard wine from our highest elevation syrah vineyard, a small block contiguous to our single-vineyard cabernet.

about the harvest: The grapes for this wine were hand-harvested in late-February.

Yield: 4.5 tons/hectare
˚B at harvest: 24° - 25˚
Age of vines: 22 years at harvest

in the cellar : After being cooled overnight to 14° C., they were carefully hand-sorted and crushed into small open fermentation vats and allowed to cold-soak for several days. A small portion was left whole bunch and also uncrushed. About 50% of the blend was natural fermentation and the balance was split between a domestic yeast and an imported Rhône yeast. Regular, vigorous punchdowns were given every 4 - 6 hours for the first half of fermentation, then every 6-8 hours thereafter. At dryness (average 8-9 days), 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, mostly second-fill and about 40% new. The wine was bottled unfined and unfiltered after 22 months barrel maturation.