



Stark-Condé

THREE PINES

Jonkershoek Cabernet Sauvignon 2010

Varietal:	90% Cabernet Sauvignon, 5% Merlot, 5% Petit Verdot
Clone:	CS46C, CS163C, CS27A
Rootstock:	Richter 110, 99
Fruit source:	Oude Nektar farm in Jonkershoek Valley (Block 5)
Yield:	4.0 tons/hectare
Total production:	4049 bottles
Alcohol:	14.69% by volume
Total Acid:	6.4
Residual sugar:	2.3
Total extract:	33.1 g/l
Age of vines:	21 years at harvest
Trellis:	5-wire vsp
Irrigation:	supplemental drip irrigation
Vineyard elevation:	270-290m
Slope:	South Westerly

Details of vinification and oaking:

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 for this wine were hand-harvested in early March. They were picked into small lug boxes and cooled overnight in a refrigerated container to about 14 degrees 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 punchdowns 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 second-fill. The wine was bottled without fining or filtration after 22 months barrel maturation.

Winemaker's comments:

2010 was the lowest yielding vintage in our history. The growing season will be remembered for the intense Spring winds that hit during flowering which resulted in a very poor fruit set – small, very loose bunches were the result. The ripening period was warm and short. Because of the low yields, the wines from 2010 are rich with good colour and tannin.