

Stark-Condé

THREE PINES

Jonkershoek Cabernet Sauvignon 2011

Varietal: 90% Cabernet Sauvignon, 5% Merlot,

5% Petit Verdot

CS46C, CS163C, CS27A Clone:

Rootstock: Richter 110, 99 Fruit source:

Oude Nektar farm in Jonkershoek Valley

(Block 5)

Yield: 4.2 tons/hectare 3995 bottles Total production:

Alcohol: 14.69% by volume

Total Acid: 5.6 Residual sugar: 1.6

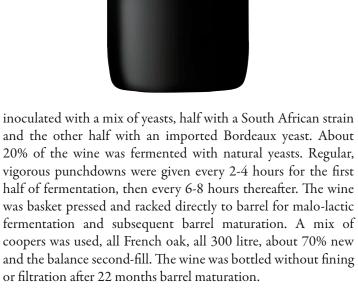
Total extract: $33.2 \, g/l$

Age of vines: 22 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 mid 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

