



Stark-Condé

THREE PINES

Jonkershoek Syrah 2013

Varietal:	100% Syrah
Clone:	Sh21A
Rootstock:	Richter 110, 99
Fruit source:	from own Oude Nektar vineyards in Jonkershoek
Yield:	2.5 tons/hectare
Total production:	1786 bottles
°B at harvest:	24-25°
Alcohol:	14.5%
Total Acid:	5.2
Residual sugar:	1.8
Total extract:	30.7 g/l
Age of vines:	23 years at harvest
Trellis:	5-wire vsp
Irrigation:	supplemental drip irrigation
Vineyard elevation:	300-310m
Slope:	South Westerly

Details of vinification and oaking:

This is a single-vineyard wine from our highest elevation syrah vineyard, a small block contiguous to our single-vineyard cabernet. The grapes for this wine were hand-harvested in late-February. After being cooled overnight to 14 degrees 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 unfinned and unfiltered after 22 months barrel maturation.

Winemaker's note:

This was the smallest yielding vintage ever. Winds during flowering produced a small berry set and therefore small bunch size. When we blend we concentrate on the texture — one critic described it as “having the texture of crushed violets”) — and we know that with a few years in the bottle the flavours develop and unfurl.