



Stark-Condé  
Three Pines  
*Syrah*  
Jonkershoek Valley  
2016



*This is our smallest production wine, from an older block of just 22 rows. When we make up the blend we concentrate on the texture — one critic described it as “having the texture of crushed violets” — we know that with a few years in the bottle the aromas and flavours unfurl beautifully.*

Varietal: 100% Syrah  
Clone: Sh21A  
Rootstock: Richter 110, 99  
Fruit source: from own Oude Nektar vineyards in Jonkershoek  
Yield: 4 tons/hectare  
°B at harvest: 24-25°  
Alcohol: 14.0%  
Total Acid: 5.5  
Residual sugar: 2.4  
Total extract: 31.5 g/l  
Age of vines: 26 years at harvest  
Trellis: 5-wire vsp  
Irrigation: supplemental drip irrigation  
Vineyard elevation: 300-310m  
Slope: South Westerly

*Winemaker's notes:*  
The 2016 vintage was a dry year which resulted in intensely aromatic wines with velvety tannin structure. On our Three Pines Syrah we always focus on the texture — the “mouthfeel” — and the fine balance between power and elegance. It is not an “in your face” style: it shows pretty floral notes with slight pepperiness and the palate is smooth and polished with a long elegant finish — what one critic described as “having the texture of crushed violets”.

Total production: 3245 bottles

*This wine is based on our “Block 6” of Syrah, our oldest Syrah vineyard. The vineyard block is contiguous with our Block 5 Cabernet Sauvignon, it is from the same bench of soil — a very finely textured decomposed granite with a fairly high proportion of clay that contributes to good water retention.*

*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. Regular, vigorous punchdowns were given every 4-6 hours for the first half of fermentation, then every 6-8 hours thereafter. At dryness, 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 unfiltered and unfiltered after 22 months barrel maturation.