



Stark-Condé
Three Pines
Syrah
Jonkershoek Valley
2018



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: Our Oude Nektar vineyards in Jonkershoek
Yield: 4 tons/hectare
°B at harvest: 24-25°
Alcohol: 14.0%
Total Acid: 5.4
Residual sugar: 2.0
Total extract: 28.0 g/l
Age of vines: 29 years at harvest
Trellis: 5-wire vsp
Irrigation: supplemental drip irrigation
Vineyard elevation: 300-310m
Slope: South Westerly

Winemaker's notes:
The 2018 was the fourth consecutive year of serious drought in the Cape winelands. Yet, we didn't have any drastic heat spikes during the harvest period and the vines showed little stress despite the severe dry conditions. The overall fruit quality was excellent, with very small berries producing great concentration of flavours. 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: 3330 bottles

This wine is based on our “Block 6” of Syrah, our oldest Syrah vineyard. The vineyard block is contiguous with our Three Pines Cabernet Sauvignon block — a very finely textured decomposed granite soil 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 (10%) was left whole bunch and uncrushed. Natural yeast fermentation. 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, mainly second-fill and about 15% new. The wine was bottled unfinned and unfiltered after 20 months barrel maturation.