



Stark-Condé

the field blend 2014

Varietal:	46% Roussanne, 30% Chenin Blanc, 12% Viognier, 12% Verdelho
Rootstock:	Richter 110
Fruit source:	from our own Oude Nektar farm in Jonkershoek Valley
Yield:	6.5 tons/hectare
Total production:	11980 bottles
°B at harvest:	21.5-22°
Alcohol:	13.5%
Total Acid:	5.4
Residual sugar:	1.6
Age of vines:	8 years
Trellis:	5-wire vsp
Irrigation:	drip irrigation
Vineyard elevation:	200m

Details of vinification and oaking:

This is our only estate white wine. We have one very challenging block on the farm — the bottom vineyard, just as you drive into our gate — that is quite different than every other block. Because it sits at the bottom of a steep slope as well as being very close to the river, it has a number of different geological influences: there are 11 different soil types in this 2-hectare block! Faced with this difficult situation, we tried to turn it into a positive and decided to plant a mix of varieties that could be picked together to make up one wine. All the grapes were picked together and pressed together and fermented together. In other words, the blend is made up at harvest. 50% was barrel fermented with natural yeasts in a mix of barrels with just a small portion (10%) being new. The balance was fermented in tank. Our thinking was to take two varieties that are rich and aromatic and blend them with two that have good natural acidity to keep the wine fresh. This harvest gave us a bit less Chenin Blanc than in past years. The wine is richer and quite aromatic and with the touch of tannin that you get with Roussanne.

