



# Stark-Condé Lingen Jonkershoek Valley 2017



*Vineyards in the Jonkershoek Valley are rarer than hen's teeth and when the opportunity came to acquire a long-term lease on this small vineyard, we jumped. We re-planted it to an unusual mix of varieties, looking to make an interesting blend that complemented the unique site. One of our customers affectionately describes it as "a braai wine for billionaires" !*

*Varietal: 66% Shiraz, 24% Petit Verdot, 10% Petite Sirah*

*Rootstock: Richter 110*

*Fruit source: Lingen vineyard in Jonkershoek Valley.*

*Yield: 6.5 tons/hectare*

*°B at harvest: 24.5-25.5°*

*Alcohol: 14.5%*

*Total Acid: 5.8*

*Residual sugar: 2.0*

*Total extract: 30.1 g/l*

*Age of vines: 17 years*

*Trellis: 5-wire vsp*

*Irrigation: supplemental drip irrigation*

*Vineyard elevation: 250m*

*Slope: South-West*

*Winemaker's notes:*

*This unique blend has the typical rich fruit and soft, elegant tannins that are the hallmarks of Jonkershoek Valley wines. The relatively high percentage of Petit Verdot adds an intriguing wild perfumed note to the wine. The 2017 vintage was a warm and dry year and produced intensely aromatic wines with velvety tannins. They should reward careful cellaring.*

*Total production: 3265 bottles*

*This vineyard is a pretty, 1,5 hectare "clos" owned by the Krige Family. It is too small to farm economically on its own and because Jonkershoek vineyards are so rare, we took a long-term contract on the vineyard and re-planted it with the idea of making a single-vineyard blended red. It is just up the road from Stark-Condé, but the soils are different – Vilafonte as opposed to the Clovelly and Hutton soils on Stark-Condé – and the resultant wines are correspondingly different: softer in structure and with a wild fynbos note.*

*Details of vinification and oaking:*

*The grapes for this wine were harvested over a month-long period from mid-February to mid-March. The grapes were cooled overnight before being de-stemmed and hand-sorted. The sorted grapes were then crushed into small, open-top fermentors and cold-soaked for three days before the on-set of fermentation. Fermentation occurred over a period of 7-9 days with manual punchdowns given every 4-6 hours. After fermentation, the wine was basket pressed and racked into 300-l oak barrels, mostly French, but also a touch Hungarian and American, about 30% new. After 22 months barrel maturation, the wine was bottled without fining and with no filtration.*