



# Stark-Condé *Rosé* Jonkershoek Valley 2020



*This is only our third year of making rosé, but we think we made some significant strides in reaching our goal of producing a serious, terroir-driven rosé.*

Varietal: 70% Syrah, 30% Mourvèdre  
Rootstock: Richter 101-14  
Fruit source: From our own vineyards in Jonkershoek Valley  
Yield: 7.0 tons/hectare  
°B at harvest: 21.0°  
Alcohol: 13.0%  
Total Acid: 6.0  
Residual sugar: 1.07 g/l  
Age of vines: 17 years,  
Trellis: 5-wire vsp  
Irrigation: drip irrigation  
Vineyard elevation: 200m

*Winemaker's comment:*  
The nose is a complex mix of red berry and tropical fruits. The palate is rich and intense with bold fruit, minerality and a long, persistent finish. 2020 was an excellent white wine year — and let's face it, rosé is essentially a red produced as a white — producing wines of both great fruit intensity and excellent natural acidity.

Total production: 1050 bottles produced.

*The Lingen vineyard has a slightly different soil type than the rest of our vineyards that tends to produce wines of bold fruit and rounder, softer mouth-feel. A perfect combination for rosé.*

*Details of vinification and oaking:*  
The grapes were picked early on a cool morning in mid-February. We de-stemmed and lightly crushed the grapes and immediately started draining the juice from the press. We started pressing as soon as possible and did a short pressing, giving the wine a minimum of skin contact. We settled the juice for 2 days to get a minimum of solids and racked it to a stainless-steel tank for fermentation. After fermentation, the wine was left on the lees for about 4 months and given occasional stirring to help build texture on the palate. The wine was then carefully racked, given a light fining and bottled with minimal filtration.