



Stark-Condé

STELLENBOSCH

Cabernet Sauvignon 2011

Varietal:	85% Cabernet Sauvignon, 6% Merlot, 2% Cabernet Franc, 7% Petit Verdot,
Clone:	CS46C, CS163C, CS27A, 10C, 1C,
Rootstock:	Richter 110, 99
Fruit source:	from 4 different vineyard blocks, mostly from our own Oude Nektar farm
Yield:	6.5 tons/hectare
Total production:	1064 (91) cases
°B at harvest:	24.5-25.5°
Alcohol:	14.57% by volume
Total Acid:	5.4
Residual sugar:	1.7
Total extract:	30.6 g/l
Age of vines:	cabernet 10-22 years at harvest; merlot and cab franc 12 years; petit verdot 9 years
Trellis:	5-wire vsp
Irrigation:	supplemental drip irrigation
Vineyard elevation:	200-310m
Slope:	South East and North West

Details of vinification and oaking:

The grapes for this wine are from 4 different cabernet vineyards and our best merlot, cabernet franc and petit verdot vineyards, all at a mix of different elevations. Although all are on the decomposed granite soils typical of the hillsides in Jonkershoek, the soil textures vary quite a lot and that, together with the differences in elevations and clones, gives a variety of different flavour profiles to the grapes. The merlot and cabernet franc grapes were picked in late February and the cabernet sauvignon grapes and the Petit Verdot were harvested in mid-March. The grapes were picked into small lug boxes and cooled overnight to about 14 degrees before being hand-sorted and crushed into small open-top fermentation vats. After being cold-soaked for a couple of days, the musts were inoculated with commercial yeasts. A range of yeast was used, several domestic and an imported Bordeaux yeast. About 20%



also underwent fermentation with the natural yeasts. The fermentations were hand punched-down every 2-4 hours for the first half of fermentation and every 6-8 hours until dry. At dryness, the wine was basket-pressed and racked to barrel for malo-lactic fermentation and barrel maturation. Only 300l French oak was used, of which about 35% were new. After 18 months barrel maturation, the blend was assembled and put back to barrels for a further 4 months integration. Bottled unfiltered and unfiltered after 22 months barrel maturation.