



Stark-Condé Cabernet Sauvignon Stellenbosch 2016



We often describe ourselves as being first and foremost a Cabernet producer and this wine is the bedrock of our winery. We generally refer to it as our “Estate Blend” being made up from our four Cabernet blocks along with the three other traditional Bordeaux blending varieties that we grow on our farm.

Varietal: 85% Cabernet Sauvignon, 8% Petit Verdot, 3% Cabernet Franc, 2% Malbec, 2% Petite Sirah

Clone: CS46C, CS163C, CS27A, 10C, 1C,

Rootstock: Richter 110, 99

Fruit source: our own Oude Nektar farm in Jonkershoek

Yield: 6.5 tons/hectare

°B at harvest: 24.5-25.5°

Alcohol: 14.0%

Total Acid: 5.7

Residual sugar: 2.5

Total extract: 32.3 g/l

Age of vines: Cabernet 15-27 years at harvest;

Cabernet Franc 16; Petit Verdot 13 years

Trellis: 5-wire vsp

Irrigation: supplemental drip irrigation

Vineyard elevation: 200-310m

Slope: South East and North West

Winemaker's comment:

2016 was a dry year, resulting in intensely aromatic wines. The wines are boldly fruited and very plush with velvet-like tannins.

Tasting note:

Blackberry fruit aromas with tea-leaf and cedar notes. The palate is rich and polished with dark fruit and mocha flavours and a finely balanced acidity. Long finish with the fine tannins typical of a Jonkershoek Valley wine.

Total production: 8303 (4,5l) cases

Since this wine is from several different blocks, the soil textures vary, but the soil type is the decomposed granite iron-rich red soils typical of Stellenbosch mountain vineyards.

Details of vinification and oaking:

The grapes for this wine are from 4 different Cabernet vineyards and our best Malbec, 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 Cabernet Franc grapes were picked in late February, the Malbec early March, 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, some of the musts were inoculated with a mix of domestic and imported Bordeaux yeast. About 40% underwent fermentation with the natural yeasts. The fermentations were hand punched-down every 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 30% were new. Bottled without fining and with no filtration after 20 months barrel maturation.