



# Stark-Condé Cabernet Sauvignon Stellenbosch 2018



*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, 10% Petit Verdot, 2% Malbec, 2% Petite Sirah, 1% Cabernet Franc  
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: 24.0-25.0°  
Alcohol: 14.0%  
Total Acid: 6.0  
Residual sugar: 2.0  
Total extract: 30.6 g/l  
Age of vines: Cabernet 17-29 years at harvest; Petit Verdot 15 years; Malbec 12 years; Petite Sirah 12 years; Cabernet Franc 18 years  
Trellis: 5-wire vsp  
Irrigation: supplemental drip irrigation  
Vineyard elevation: 200-310m  
Slope: South East and North West*

*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: 59,965 bottles*

*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 range 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, Petit Verdot and Petite Sirah grapes were harvested in mid-March. After being cold-soaked for a couple of days the juice underwent fermentation with the natural yeasts for about 10 days on the skins. 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 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 with no fining and without filtration after 20 months barrel maturation.*

*Winemaker's comment:  
2018 was the fourth consecutive year of serious drought in the Cape winelands. Yet, we didn't have any drastic heat spikes during the harvest period and the vines showed little stress despite the severe dry conditions. The overall fruit quality was excellent, with very small berries producing great concentration of flavours.*