



*Stark-Condé*  
*Petite Sirah*  
*Stellenbosch*  
2016



*This is a unique variety that has only recently been planted in South Africa. There may only be three of us making varietal bottlings, but I think we will see more in the future as it seems well-suited to South African conditions. The combination of excellent acidity and robust tannin should make for great maturation potential.*

*Varietal: 85% Petite Sirah, 11% Malbec,  
4% Cabernet Franc  
Rootstock: 101-14  
Fruit source: from our own Oude Nektar farm in Jonkershoek Valley  
Yield: 8 tons/hectare  
°B at harvest: 24-25°  
Alcohol: 14.5%  
Total Acid: 5.8  
Residual sugar: 1.8  
Total extract: 30.6 g/l  
Age of vines: 10 years  
Trellis: 5-wire vsp  
Irrigation: drip irrigation  
Vineyard elevation: 200m*

*Winemaker's comment:  
Petite Sirah is known for its intense colour and flavour as well as tannin. It seems to ripen well in Stellenbosch conditions with excellent natural acidity and relatively low pH. Because it has a lot of tannin, the wines need soft handling in the cellar and also fairly oxidative handling when young. The 2016 vintage was a dry year, resulting in intensely aromatic wines with a velvet-like tannin structure. Because of the low pH and firm tannin that is inherent in this variety, the wines should age well with careful cellaring. When young they can greatly benefit from a decanting.*

*Total production: 3220 bottles*

*This is from a small, half-hectare block at the far end of "Jan Lui's Field" near the entrance to the farm. Most of the field is a darker, richer, sandier soil and is planted for our Field Blend White, but in the far corner there is a small section of decomposed granite – ideal soils for full-bodied reds.*

*Details of vinification and oaking:  
The grapes were harvested in early-March into small lug boxes and then cooled overnight before de-stemming and crushing into open fermentation tanks. The must was gently hand-punched down 2-3 times a day until dryness and then pressed and racked to small oak for 22 months maturation. A range of oak was used, 25% new, mainly French, but about 10% American oak. We blended in a small amount of both Malbec (11%) and Cabernet Franc (4%) to the wine to soften the tannin and add more complexity. The wine was bottled with no fining and without filtration.*