



Stark-Condé

STELLENBOSCH

Syrah 2011

Varietal:	100% Syrah
Rootstock:	Richter 110, 99
Fruit source:	from our own Oude Nektar farm in Jonkershoek Valley
Yield:	6.5 tons/hectare
Total production:	9650 bottles
°B at harvest:	24-25°
Alcohol:	14.75%
Total Acid:	5.4
Residual sugar:	2.0
Total extract:	31.4 g/l
Age of vines:	15 years average at harvest
Trellis:	5-wire vsp
Irrigation:	drip irrigation
Vineyard elevation:	240 & 310m
Slope:	South West

Details of vinification and oaking:

This is a blend from 2 different vineyards at different elevations on our Jonkershoek Valley farm. The higher elevation vineyard has a finely textured decomposed granite soil and tends to produce a more elegant wine with softer tannin, while the lower vineyard is very rocky and seems to give a denser, fruitier, more tannic wine. The grapes for this wine were hand-harvested in late-February and cooled overnight to 14 degrees C., before being carefully hand-sorted and crushed into small open fermentation vats. The must was cold-soaked for a couple of days before being inoculated with a mix of domestic and imported Rhône yeasts. About 30% of the wine underwent natural fermentation and about 5% was whole-bunch fermented. Regular, vigorous punchdowns were given every 4 hours for the first half of fermentation, then

every 8 hours thereafter. At dryness (average 7-10 days), it was basket pressed and racked directly to barrel for malo-lactic fermentation and subsequent barrel maturation. A mix of coopers was used, all French oak, all 300 litre, mostly second-fill (about 25% new). After 22 months barrel maturation, the wine was bottled without fining or filtration.

