



Stark-Condé

2014 Syrah – Stellenbosch



Varietal: 97% syrah, with 2% co-fermented viognier and roussanne and 1% petite sirah

Rootstock: Richter 110, 99

Fruit source: from our own Oude Nektar farm in Jonkershoek Valley

Yield: 6.5 tons/hectare

Total production: 16,632 bottles

°F at harvest: 75-77°

Age of vines: 18 years average at harvest

Trellis: 5-wire vsp

Irrigation: drip irrigation

Vineyard elevation: 787.4 & 1017 ft

Slope: South West

Alcohol: 14.47%

Total Acid: 5.3

Residual sugar: 2.1

Total extract: 30.9 g/l

Details of vinification and oaking:

This is a blend from 3 different vineyard blocks at different elevations on our Jonkershoek Valley farm. The higher elevation vineyards have 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 gives a denser, fruitier, more tannic wine. The grapes for this wine were hand-harvested in late-February and cooled overnight to 57°F., 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 20% new). After 22 months barrel maturation, the wine was bottled without fining and with just a very light polishing filtration.

Winemaker's comment:

This wine is primarily built around a very stony vineyard that just seems to produce better and better quality as the vines age. Typically of our vineyards, it makes an elegant, floral wine rather than a big in-your-face style. This is the first year we have begun introducing a small amount of co-fermented viognier and roussanne. Although co-fermenting roussanne is not very typical, it is allowed in Hermitage and adds a finely textured tannin.