



Stark-Condé

Syrah

Stellenbosch

2016



We make a different style of Syrah than many in South Africa. We are looking for an elegant, polished presence. Full, but not over-the-top. We have been tweaking these vineyards over the past decade to emphasize these qualities, blending in small amounts of other varieties to add complexity.

Varietal: 98% Syrah, 1% Viognier, 1% Roussanne
Rootstock: Richter 110, 99
Fruit source: from our own Oude Nektar farm in Jonkershoek Valley
Yield: 6.5 tons/hectare
°B at harvest: 24-25°
Alcohol: 14.0%
Total Acid: 5.4
Residual sugar: 2.4
Total extract: 31.1 g/l
Age of vines: 20 years average at harvest
Trellis: 5-wire vsp
Irrigation: drip irrigation
Vineyard elevation: 240 & 310m
Slope: South West

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.

Tasting note:
Deep purple tinged colour. Concentrated dark fruit aromas with liquorice and violet and white pepper notes. The palate is rich and broad with layers of fruit and a fine-grained tannin structure.

Total production: 16,470 bottles

Although this is a blend of three vineyard blocks, the primary vineyard is our "Block 1" an incredibly stony vineyard that most visitors can not believe will actually support plant life. This special vineyard gives an intense grippiness and serves as the backbone of the wine.

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 tend to produce a more elegant wine with softer tannins, 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 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 10% of the wine was whole-bunch fermented with its stems. From the 2014 vintage onwards we started to introduce 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. 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 20 months barrel maturation, the wine was bottled without fining and without filtration.