



Stark-Condé
Oude Nektar
Jonkershoek Valley
2015



We have been planning this wine for more than 15 years. We made a small “test run” in 2008, but the vineyard burned the following year and we had to re-plant. It is a Bordeaux-style blend based around this unique Cabernet vineyard and blended with the best parcels of our other Bordeaux varieties.

*Varietal: 74% Cabernet Sauvignon, 20% Petit Verdot, 6% Merlot
Clones: 169, 23
Rootstock: 101-14
Fruit source: our Oude Nektar farm in Jonkershoek Valley
Yield: 7.5 tons/hectare
Alcohol: 14.5%
Total Acid: 5.3
Residual sugar: 2.5
Total extract: 31.7g/l
Trellis: 5-wire vsp
Irrigation: supplemental drip irrigation
Vineyard elevation: 540-600m
Slope: South Westerly*

*Winemaker's notes:
This is the first vintage of this wine after re-planting. Our idea has always been to make what is basically a single-vineyard Cabernet Sauvignon from this unique vineyard – although it is not a true single-vineyard in that we have blended in barrel selections of the best of our other vineyards. The Cabernet has a very intense cassia aroma with unique citrus-rind notes. It has a firmer tannins structure than many of our wines, but still with the elegance for which Jonkershoek Valley wines are known.*

Total production: 1770 bottles

This wine is based around the highest elevation vineyard on the farm – at 600 meters arguably one of Stellenbosch's highest Cabernet vineyards. Originally planted in 2003, it burned down in 2009 and was re-planted. It is an ideal combination of soil and site. It has a very stony decomposed granite soil with a clay subsoil and it has an almost perfect aspect towards the afternoon sun. This aspect and elevation means that the vineyard receives almost 45 minutes more direct sunlight than Stellenbosch average.

*Details of vinification and oaking:
All of the grapes were hand-picked in mid-March. This was our last vineyard to pick. The grapes were cooled overnight and then de-stemmed and carefully sorted. Fermentation was in small-lot open tanks. The wine was cold-soaked for two days before fermentation began. We did punchdowns 4-6 times a day during the vigorous part of fermentation and then 2 times towards the end. After about 10 days on the skins, the wine was pressed and racked to barrel for malo-lactic fermentation. The wine spent 20 months in barrel, all small French oak, about 70% new. Bottled with no fining and no filtration.*