



# Stark-Condé Lingen Jonkershoek Valley 2020



Vineyards in the Jonkershoek Valley are rarer than hen's teeth so when the opportunity came to acquire a long-term lease on this small vineyard, we jumped. We re-planted it to an unusual mix of varieties, looking to make a blend that complemented the unique site. One of our customers affectionately describes it as "a braai wine for billionaires" !

Varietal: 48% Mourvèdre, 28% Syrah, 24% Grenache  
Rootstock: Richter 110  
Fruit source: Our Lingen vineyard in Jonkershoek Valley.  
Yield: 6.5 tons/hectare  
°B at harvest: 23.5-24.5°  
Alcohol: 14.5%  
Total Acid: 5.9  
Residual sugar: 1.9  
Age of vines: 20 years  
Trellis: 5-wire vsp  
Irrigation: supplemental drip irrigation  
Vineyard elevation: 250m  
Slope: South-West

Winemaker's notes:  
2020 saw the tail end of the drought. The harvest began early and ended in a relatively short period. Average temperatures were moderate, with cool evenings which resulted in good fruit quality. Although yields were on the low side, the grapes had excellent balance between fruit, acidity and tannin. The wines should reward careful cellaring.

This vineyard is a pretty, 1.5 hectare "clos" owned by the Krige Family. It is too small to farm economically on its own and because Jonkershoek vineyards are so rare, we took a long-term contract on the vineyard and re-planted it with the idea of making a single-vineyard blended red wine. It is just up the road from Stark-Condé, but the soils are different – Vilafonte as opposed to the Clovelly and Hutton soils on Stark-Condé – and the resultant wines are correspondingly different: softer in structure and with a wild fynbos note.

Details of vinification and oaking:  
The grapes for this wine were harvested over a month-long period from mid-February to mid-March. The grapes were cooled overnight before being de-stemmed and hand-sorted. The sorted grapes were then crushed into small, open-top fermentors and cold-soaked for three days before natural yeast fermentation. Fermentation occurred over a period of 7-9 days with manual punchdowns given every 4-6 hours. After fermentation, the wine was basket pressed and racked into 300-l French oak barrels, mostly 2nd-fill, with some older oak and a small amount (about 15%) of new oak. After 20 months barrel maturation, the wine was bottled without fining and with no filtration. This vineyard is organic-in-conversion.

This wine is vegan friendly.  
Total production: 3,205 bottles