



Stark-Condé *The Field Blend* **Jonkershoek Valley** **2025**



That old saying, “The whole is greater than the sum of its parts” is the inspiration when blending this wine. The idea is to find the perfect balance between the richness and texture of Roussanne and Viognier and to balance that with the bright fruit and acidity of Chenin Blanc and Verdelho.

Varietal: 52% Roussanne, 27% Chenin Blanc, 11% Verdelho, 10% Viognier

Rootstock: Richter 110

Fruit source: from Jan Lui’s Field vineyard on our own Oude Nektar farm

Yield: 7.0 tons/hectare

°B at harvest: 21.5-22.5°

Alcohol: 13.5%

Age of vines: 17 years

Trellis: 5-wire vsp

Irrigation: drip irrigation

Vineyard elevation: 200m

Winemaker’s comment:

This wine is barrel fermented in mostly neutral French oak enhancing a beautifully textured mouthfeel. The wine undergoes only a light fining and is bottled with minimal filtration, ensuring a pure and expressive profile. Led by Roussanne, it offers a delicate floral perfume, well-structured body and balanced acidity.

Vintage report:

The long wet winter was followed by a temperate growing season. Persistent winds during flowering led to a slight drop in yields, but lower yields meant looser bunches which helped keep disease pressure low. The canopies showed robust growth with healthy foliage, protecting grapes from excessive sun exposure. Pre-harvest was dry and moderate, allowing for slow ripening resulting in enhanced aromatics.

Grapes have been grown on this particular site for more than 350 years. The land was originally used by the Khoisan for grazing livestock, and it is believed to be one of the oldest cultivated fields in Stellenbosch. The historical name for this plot of land is Jan Lui’s Field, named for an early owner of the farm.

Details of vinification and oaking:

We have one block on the farm that is quite different from all the other blocks. Because it sits at the bottom of a steep slope, as well as being very close to a river, it has a number of different geological influences: there are multiple soil types in this small block. Faced with this difficult situation, we tried to turn it into a positive and decided to plant a mix of varieties that could be picked together to make up one wine. In 2025, most of the grapes were picked in multiple passes. It was then pressed and co-fermented together. The juice was barrel fermented in neutral oak — just a small percentage (±5%) of new oak was used. It was aged for 9 months in barrel and tank with regular lees stirring.

Previous vintages:

2024: 95 pts Decanter

2023: Platter 5-star

2022: 94 pts Tim Atkin MW,

92 pts Vinous Magazine

2021: 92 pts Vinous Magazine,

Platter 5-star

2020: 94 pts Tim Atkin, Platter 5-Star,

Old Mutual Trophy for Blended White,

Six-nations Trophy for Blended White

2019: 91 pts, Tim Atkin SA Report 2020

2018: 95 pts Decanter

Total production: 11878 bottles

This wine is certified organic by Ecocert.



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