



Stark-Condé **Monk Stone** **Chenin Blanc** **Jonkershoek Valley** **2025**



Chenin Blanc is a relatively rare variety in our area of Stellenbosch but the higher, cooler slopes and granite soils are well suited to producing an intense, mineral style. This complex, finely-crafted Chenin Blanc was matured in neutral French oak barrels to build texture on the palate.

Variety: 100% Chenin Blanc
 Rootstock: Richter 110
 Fruit source: Our own Oude Nektar farm in Jonkershoek Valley, Stellenbosch
 Closure: Diam-style cork
 Yield: 6.0 tons/hectare
 °B at harvest: 21.5-22.5°
 Alcohol: 13.5%
 Residual sugar: 1.9
 Total acidity: 6.3
 pH: 3.23
 Age of vines: 18 years
 Trellis: Mostly 5-wire vsp, with a portion (60%) bush-vines.
 Irrigation: drip irrigation

Winemaker's comment:
 An intriguing bouquet of guava and quince, framed by subtle vanilla notes. The palate is complex and finely textured with a mix of stone and citrus fruit and creamy, spicy flavours. The finish is long with a persistent minerality. This is an age-worthy Chenin from a cool, high-altitude site.

Vintage description:
 The dry, warm mid-summer meant that we had low disease pressure and we went into veraison with the vines in excellent condition. The grapes had even ripening and good yields with excellent aromas and acidity.

The Monk Stone Chenin Blanc gets its name from the large boulder which punctuates the dramatic vineyard block, situated at an elevation of approximately 300m. Hovering high above the valley, this bush-vine vineyard is planted along dramatic terraces which were sculpted to prevent rain erosion. The wave and ripple patterns formed by these terraces, together with the large boulder recall a traditional Japanese rock garden, and hence the name "Monk Stone."

Details of vinification and oaking:
 The grapes were hand-picked in several vineyard passes and chilled before pressing. De-stemming, crushing and light pressing then took place followed by overnight settling of the juice. A portion of the grapes was whole-bunch pressed to help preserve the acidity. This complex, finely-crafted Chenin Blanc was matured in neutral French oak barrels. The wine was on its lees for 9 months and given regular stirrings. After settling naturally, the wine was carefully racked and then given a light fining and bottled with no filtration.

Previous vintages:
 2024: 93pts Tim Atkin MW, Platter 5-star
 2023: 91pts Decanter
 2022: 93pts Tim Atkin MW, Platter 5-star
 2021: 96pts Decanter, 94pts Tim Atkin MW, 92pts Robert Parker's Wine Advocate, Platter 5-star

*Total production: 1,800 bottles
 This wine is certified organic by Ecocert.*



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