



Stark-Condé Three Pines Syrah

Jonkershoek Valley
2019



This is our smallest production wine, from an older block of just 22 rows. When we make up the blend we concentrate on the texture — one critic described it as “having the texture of crushed violets” — we know that with a few years in the bottle the aromas and flavors unfurl beautifully.

TECHNICAL DETAILS

Varietal: 100% Syrah
Clone: Sh21A
Rootstock: Richter 110,99
Fruit source: Our own Oude Nektar farm in Jonkershoek
Yield: 4 tons/hectare (10 acres)
Alcohol: 13.5%
Total Acid: 5.6
Residual sugar: 1.9
Total extract: 27.8 g/l
Age of vines: 30 years at harvest
Trellis: 5-wire vsp
Irrigation: Supplemental drip irrigation
Vineyard elevation: 300-310m (984-1017ft)
Slope: South Westly

WINEMAKER'S COMMENTS

The 2019 was the fifth year of our ongoing drought, but paradoxically it was not a particularly warm growing season with no really severe heat spikes. The yields were extremely low with good fruit quality. The grapes were able to be harvested at relatively low sugar levels and produced wines with lower than average alcohol levels and excellent balance between fruit, acidity and tannin. On our Three Pines Syrah we always focus on the texture - the “mouthfeel” - and the fine balance between power and elegance. It is not an “in your face” style: it shows pretty .floral notes with slight pepperiness and the palate is smooth and polished with a long

This wine is based on our “Block 6” of Syrah, our oldest Syrah vineyard. The vineyard block is contiguous with our Block 5 Cabernet Sauvignon, it is from the same bench of soil — a very finely textured decomposed granite with a fairly high proportion of clay that contributes to good water retention.

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DETAILS OF VINIFICATION AND OAKING

This is a single-vineyard wine from our highest elevation Syrah vineyard, a small block contiguous to our single-vineyard Cabernet. The grapes for this wine were hand-harvested in late-February. After being cooled overnight to 14°C (57°F), they were carefully hand-sorted and crushed into small open fermentation vats and allowed to cold-soak for several days. A small portion (10%) was left whole bunch and uncrushed. Natural yeast fermentation. Regular, vigorous punchdowns were given every 4-6 hours for the first half of fermentation, then every 6-8 hours thereafter. At dryness, the wine 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, mainly second-fill and about 15% new. The wine was bottled unfinned and unfiltered after 20 months barrel maturation. This vineyard is organic-in-conversion.

This wine is vegan friendly.

