



Stark-Condé
MONK STONE
CHENIN BLANC
2023



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. This wine is certified organic. 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."

TECHNICAL DETAILS

- Varietal:** 100% Chenin Blanc
- Rootstock:** 110
- Fruit Source:** Our own Oude Nektar farm in Jonkershoek Valley, Stellenbosch
- Closure:** Diam-style cork
- Yield:** 6.0 tons/hectare 0 ° B at harvest: 21.5-22.5
- Alcohol:** 13.0%
- Residual Sugar:** 1.1
- Total Acidity:** 7.7
- Age of Vines:** 16 years
- Trellis:** Mostly 5-wire vsp, with a small portion (5%) bush-vines.
- Irrigation:** Drip irrigation

TASTING NOTES

An intriguing and inviting bouquet of guava and quince with a note of Creme Brulee. On the palate, there is a fine tension between the seeming lightness of mouthfeel and the depth of fruit. The finish is long with a persistent minerality. This is an age-worthy Chenin Blanc from a cool, high-altitude site.

VINTAGE DESCRIPTION

Six years into organic farming, the vineyards are in excellent shape and fared well in an interesting season. Warm, but not excessive, temperatures during early harvest produced quality fruit with enhanced aromatics and richness. This vintage produced concentrated white wines with good texture.

VINIFICATION

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.

GREEN PRACTICES

- Certified Sustainable - Integrated Production of Wine (IPW)
- Certified Organic (Ecocert) - In Conversion

This wine is vegan friendly.

