



Stark-Condé

THREE PINES

SYRAH 2022



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: 4.0 tons/hectare
Alcohol: 14.5%
Total Acid: 5.6
Residual sugar: 2.5
Trellis: 5-wire vsp
Age of vines: 33years at harvest
Irrigation: Supplemental drip irrigation
Vineyard elevation: 300-310m
Slope: Southwesterly

SOIL

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

VINIFICATION

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 portion (20%) 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. The wine was matured in French oak barrels (35% new) for 12 months, before being moved to diamond-shaped,

concrete vessels for 6 months. The wine was bottled unfinned and unfiltered.

WINE MAKER COMMENTS

The vineyards fared well in a very interesting season. Warmer temperatures during early harvest produced quality fruit with enhanced aromatics and richness. Perfect canopy and healthy vigour in the vineyards, despite smaller berries and loose bunches a residual effect of the drought still evident. This will be an excellent, cellar-worthy vintage supported by firm tannins and zippy acidity.

GREEN PRACTICES

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

