



# Stark-Condé Cabernet Sauvignon

Stellenbosch

2019



*We often describe ourselves as being first and foremost a Cabernet producer and this wine is the bedrock of our winery. We generally refer to it as our “Estate Blend” being made up from our four Cabernet blocks along with the two other traditional Bordeaux blending varieties that we grow on our farm.*

## TECHNICAL DETAILS

*Varietal:* 87% Cabernet Sauvignon, 10% Petit Verdot, 3% Malbec

*Fruit source:* Our own Oude Nektar farm in Jonkershoek

*Yield:* 6.5 tons/hectare

*Alcohol:* 14.0%

*Total Acid:* 6.2

*Residual sugar:* 2.2

*Total extract:* 31.9 g/l

*Age of vines:* Cabernet 18-30 years at harvest; Petit Verdot 16 years; Malbec 13 years

*Trellis:* 5-wire vsp

*Irrigation:* Supplemental drip irrigation

*Vineyard elevation:* 200-310m

*Slope:* South East and North West

## TASTING NOTE

Blackberry fruit aromas with tea-leaf and cedar notes. The palate is rich and polished with dark fruit and mocha flavours and a finely balanced acidity. Long finish with the fine tannins typical of a Jonkershoek Valley wine.

## SOIL

Since this wine is from several different blocks, the soil textures vary, but the soil type is the decomposed granite iron-rich red soils typical of Stellenbosch mountain vineyards.

## DETAILS OF VINIFICATION AND OAKING

The grapes for this wine are from 4 different Cabernet vineyards and our best Petit Verdot and Malbec vineyards, all at a range of different elevations. Although all are on the decomposed granite soils typical of the hillsides in Jonkershoek, the soil textures vary quite a lot and that, together with the differences in elevations and clones, gives a variety of different flavour profiles to the grapes. The Malbec grapes were picked early March, and the Cabernet Sauvignon and Petit Verdot grapes were harvested in mid-March. After being cold-soaked for a couple of days the juice underwent fermentation with the natural yeasts for about 10 days on the skins. The fermentations were hand punched-down every 4 hours for the first half of fermentation and every 6-8 hours until dry. At dryness, the wine was pressed and racked to barrel for malo-lactic fermentation and barrel maturation. Only 3001 French oak was used, of which about 30% were new. Bottled with no fining and without filtration after 20 months barrel maturation. This vineyard is organic-in-conversion.

## WINEMAKERS COMMENT

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.

This wine is vegan friendly.

Vegan  
practicing