Stark-Condé

THREE PINES
Jonkershoek Cabernet Sauvignon 2013

Varietal:	85% Cabernet Sauvignon, 10% Petit Verdot, 5% Merlot
Clone:	CS46C, CS163C, CS27A
Rootstock:	Richter 110, 99
Fruit source:	Oude Nektar farm in Jonkershoek Valley (Block 5)
Yield:	4.5 tons/hectare
Total production:	4567 bottles
Alcohol:	14.5%
Total Acid:	6.0
Residual sugar:	1.9
Total extract:	32.1 g/l
Age of vines:	24 years at harvest
Trellis:	5-wire vsp
Irrigation:	supplemental drip irrigation
Vineyard elevation:	270-290m
Slope:	South Westerly

Details of vinification and oaking:
This wine is based on our best block of cabernet — a higher elevation block with a finely textured decomposed granite soil with a clay sub-soil and a gentle Southwest-facing slope. The wines made from this vineyard (including our single-vineyard syrah) always seem to have good ripeness coupled with good natural acidity and a unique floral note that sets it apart from our other blocks of cabernet. There are five different clones within the block, but I usually focus on just three that have quite different characters: clone 46 which is well structured, but with less forward fruit; clone 27 which varies from vintage, but tends to have a firm tannin; and clone 163 which is quite fruit forward. The grapes for this wine were hand-harvested in mid March. They were picked into small lug boxes and cooled overnight in a refrigerated container to about 14 degrees C., then de-stemmed and carefully hand-sorted and crushed into small open fermentation vats and cold-soaked for 2-3 days until natural fermentation started. The following day they were inoculated with a mix of yeasts, half with a South African strain and the other half with an imported Bordeaux yeast. About 25% of the wine was fermented with natural yeasts. Regular, vigorous punchdowns were given every 4 hours for the first half of fermentation, then every 6-8 hours thereafter. 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, about 70% new and the balance second-fill. The wine was bottled without fining and with only a light polishing filtration after 22 months barrel maturation.