



Stark-Condé
The Field Blend
 Jonkershoek Valley
 2018



That old saying, “The whole is greater than the sum of its parts,” is the inspiration when blending this wine. The idea is to find the perfect balance between the richness and texture of the Roussanne and Viognier and to balance that with the bright fruit and acidity of the Chenin and Verdelho.

Varietal: 42% Chenin Blanc, 28% Roussanne, 19% Verdelho, 11% Viognier
Rootstock: Richter 110
Fruit Source: From our own Oude Nektar farm in Jonkershoek Valley
Yield: 7.0 tons/hectare (2.83/acre)
°B at harvest: 21.5-22.5°
Alcohol: 13%
Total Acid: 5.8
Residual Sugar: 2.2 g/l
Age of Vines: 10 years
Trellis: 5-wire vsp
Irrigation: Drip irrigation
Vineyard Elevation: 200m (656 ft)

Winemaker’s comment:
 2018 was the fourth consecutive year of serious drought in the Cape wine lands. Yet, we didn’t have any drastic heat spikes during the harvest period, and the vines showed little stress despite the severe dry conditions. The overall fruit quality was excellent, with very small berries producing great concentration of flavors. This vintage continues as previously with Chenin being dominant in the blend. Almost entirely barrel fermented, but with a touch of an “egg” fermented component adding body. We handled it as carefully and as naturally as possible, giving the wine only a light fining and bottling with minimal filtration. This is our seventh vintage of this wine and it is interesting to see the consistency of the vineyard. Stylistically, we have always been looking for a balance between the richness and perfume of the Roussanne and Viognier and the fruit and freshness of the Chenin and Verdelho.

Total production: 10,820 bottles
 The historical name for this vineyard is *Jan Lui’s Field*, named for an early owner of the farm. This site was originally used by the *khoi-san* for grazing livestock, and it is believed to be one of the oldest cultivated fields in Stellenbosch. Grapes have been grown on this site for more than 350 years.

Details of Vinification and Oaking:
 We have one block on the farm — the bottom vineyard, just as you drive into our gate — that is quite different than all the other blocks. Because it sits at a bottom of a steep slope, as well as being very close to the river, it has a number of different geological influences: there are 11 different soil types in this 2ha (5 acre) block! Faced with this difficult situation, we tried to turn it into a positive and decided to plant a mix of varieties that could be picked together to make up one wine. In 2018, the grapes were picked in multiple passes and pressed separately. Approximately 80% was then blended and fermented together. The wine was 90% barrel fermented in neutral oak – just a small percent (±5%) of new oak was used – and the balance fermented in concrete egg. It was aged for eight months in barrel and tank with regular lees stirring.