



Stark-Condé *Oude Nektar* Jonkershoek Valley 2017



We planned this wine for more than 15 years, re-claiming a site overgrown with alien vegetation and planting the right mix of clone and rootstock. We made a small “test run” in 2008, but the vineyard burned the following year and we had to re-plant. It is based around this unique Cabernet vineyard and blended with the best parcels of our other Bordeaux varieties.

Varietal: 95% Cabernet Sauvignon, 3% Petit Verdot, 2% Malbec.

Clones: 169, 23

Rootstock: 101-14

Fruit source: our Oude Nektar farm in Jonkershoek Valley

Yield: 4.5 tons/hectare

Alcohol: 14.0%

Total Acid: 6.7

Residual sugar: 1.9

Total extract: 32.3g/l

Trellis: 5-wire vsp

Irrigation: supplemental drip irrigation

Vineyard elevation: 540-600m

Slope: South Westerly

Winemaker's notes:

This is the fourth vintage of this wine after re-planting the vineyard. Our idea has always been to make what is basically a single-vineyard Cabernet Sauvignon from this unique vineyard – although it is not a true single-vineyard in that we have blended in barrel selections of the best of our other vineyards. The Cabernet has a very intense cassis aroma with unique citrus-rind notes. It has a firmer tannin structure than many of our wines, but still with the elegance for which Jonkershoek Valley wines are known.

Total production: 4617 bottles

Oude Nektar is the historical name for our farm. This wine is based around the highest elevation vineyard on the farm – at 550 meters arguably one of Stellenbosch's highest Cabernet vineyards. Originally planted in 2003, it burned down in 2009 and was re-planted. It is an ideal combination of soil and site. It has a very stony decomposed granite soil with a clay subsoil and it has an almost perfect aspect towards the afternoon sun. This aspect and elevation means that the vineyard receives almost 45 minutes more direct sunlight than Stellenbosch average.

Details of vinification and oaking:

All of the grapes were hand-picked in mid-March. This was our last vineyard to pick. The grapes were cooled overnight and then de-stemmed and carefully sorted. Fermentation was in small-lot open tanks. The wine was cold-soaked for two days before fermentation began. 100% natural yeast fermentation. We did punchdowns 4-6 times a day during the vigorous part of fermentation and then 2 times towards the end. After about 10 days on the skins, the wine was pressed and racked to barrel for malo-lactic fermentation. The wine spent 20 months in barrel, all small French oak, about 70% new. Bottled with no fining and no filtration.