



Stark-Condé The Field Blend Jonkershoek Valley 2020



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: 54% Roussanne, 30% Chenin Blanc, 9% Verdelho, 7% Viognier
Rootstock: Richter 110
Fruit source: from the Jan Lui’s Field vineyard on our own Oude Nektar farm
Yield: 7.0 tons/hectare
°B at harvest: 21.5-22.5°
Alcohol: 13.0%
Total Acid: 5.6
Residual sugar: 2.7
Age of vines: 12 years
Trellis: 5-wire vsp
Irrigation: drip irrigation
Vineyard elevation: 200m*

*Winemaker’s comment:
This year we decided to mirror the ratio of the grape varieties in the vineyard, and make an aromatic Roussanne-led blend. The overall fruit quality was exceptional — loose bunches, small berries, and robust skins bringing structure and a concentration of flavours. This wine is almost entirely barrel fermented, with a small portion being aged in concrete egg to add a component of body. We handled the wine as carefully and naturally as possible, giving it only a light fining and then bottling with minimal filtration. By bringing Roussanne to the fore, we made a delicate wine with a perfume that is nuanced and a very fine tannin on the palate. This is the ninth vintage for this wine, and quite possibly our finest yet.*

Grapes have been grown on this particular site for more than 350 years. The land was originally used by the Khoisan for grazing livestock, and it is believed to be one of the oldest cultivated fields in Stellenbosch. The historical name for this plot of land is Jan Lui’s Field, named for an early owner of the farm.

*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 from all the other blocks. Because it sits at the bottom of a steep slope as well as being very close to the river, it has a number of different geological influences: there are multiple soil types in this small 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 2020, most of the grapes were picked in multiple passes and pressed separately. It was then blended and co-fermented together. The juice was 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 8 months in barrel and tank with regular lees stirring.*

*Previous vintages:
2015: Six-nations Trophy for Blended White
2017: Platter 5-star
2018: Decanter Gold, 95 pts.
2019: 91 pts, Tim Atkin SA Report 2020*

Total production: 13,915 bottles