



Stark-Condé Three Pines *Cabernet Sauvignon* Jonkershoek Valley 2018



This is one of South Africa's most awarded Cabernets. A five-time Platter 5-star wine, 3-time winner of the Old Mutual Cabernet Trophy in South Africa and a 2-time trophy winner at the prestigious Six-Nations competition in Australia.

Varietal: 90% Cabernet Sauvignon, 5% Petit Verdot, 3% Cabernet Franc, 2% Malbec
Clone: CS46C, CS163C, CS27A
Rootstock: Richter 110, 99
Fruit source: Our Oude Nektar farm in Jonkershoek Valley
Yield: 4.0 tons/hectare
Alcohol: 14.0%
Total Acid: 6.0
Residual sugar: 2.0
Total extract: 30.2 g/l
Age of vines: 29 years at harvest
Trellis: 5-wire vsp
Irrigation: supplemental drip irrigation
Vineyard elevation: 270-290m
Slope: South Westerly

Winemaker's notes:
The 2018 was the fourth consecutive year of serious drought in the Cape winelands. 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 flavours. With this wine we are always looking for a fine balance between Power and Elegance. When young, this wine shows the violet/cassis/black cherry notes typical of this vineyard, coupled with the fine elegant tannins for which the Jonkershoek Valley is known.

Total production: 8290 bottles

This wine is based on our "Block 5" of Cabernet Sauvignon, the oldest block on the farm. It has a very finely textured decomposed granite soil with a fairly high percentage of clay. This wine is characterised by its fine tannin structure and its unique floral notes.

Details of vinification and oaking:
This wine is based on a higher elevation vineyard site with a finely textured decomposed granite soil with a clay sub-soil and a gentle Southwest-facing slope. The wines made from this vineyard 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 we focus on just three: clone 46 which is well structured, but with less forward fruit; clone 27 which tends to have a firm tannin; and clone 163 which is quite fruit forward. The grapes were hand-harvested in early March. They were picked into small lug boxes and cooled overnight to 14 degrees C., then de-stemmed and carefully hand-sorted, crushed into small open fermentation vats and cold-soaked for 2-3 days until natural fermentation started. 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 50% new. The wine was bottled without fining and without filtration after 20 months in barrel.