



# Stark-Condé Round Mountain Sauvignon Blanc Jonkershoek Valley 2020



*We have a difficult relationship with Sauvignon Blanc, finding many South African versions to be quite green and simple. From the beginning when we started making wine from this old block, we wanted to make a different style – something that brings out the uniqueness of the site and the intensity of the fruit.*

Varietal: 100% Sauvignon Blanc  
Rootstock: Richter 110  
Fruit source: from the Round Mountain block on the Oude Nektar farm in Jonkershoek Valley  
Yield: 7.0 tons/hectare  
°B at harvest: 21.5-22.0°  
Alcohol: 13.5%  
Total Acid: 6.7  
Residual sugar: 2.7  
Age of vines: 29 years  
Trellis: 5-wire vsp  
Irrigation: drip irrigation  
Vineyard elevation: 400m

Winemaker's comment:  
*The nose is a complex mix of tropical fruits, lime and fynbos notes. The palate is complex and rich with a finely textured finish. 2020 was an excellent white wine year, producing wines of both great fruit intensity and excellent natural acidity. This wine has all the characteristics to age nicely.*

*The name is a play on both the round hill where this vineyard sits and my mother-in-law's maiden name, "Maruyama" which in Japanese means "round mountain."*

Total production: 3400 bottles

*This is an old vineyard located on one of the highest slopes on our farm. The soils are a moderately textured decomposed granite. It is an excellent site that gives a nice balance of flavour.*

Details of vinification and oakling:  
*This is from one of the older blocks on our farm. This vineyard produces concentrated fruit with excellent natural acidity and good ageing potential and we have tried to apply traditional winemaking practices to bring out the best in the wine. The grapes were pressed and allowed to settle naturally and racked slightly "dirty" to barrel for fermentation. Mainly older, neutral French oak was used (about 5% new). Malo-lactic fermentation was not encouraged, but a few of the barrels inevitably go through naturally. The partial malo and lees stirring helps to balance the higher acidity and gives the wine some added palate weight. After about 8 months on the lees, the wine was carefully racked, given a light fining and bottled with minimal filtration.*

2016 – Old Mutual Sauvignon Blanc Trophy  
2017 – Old Mutual Sauvignon Blanc Trophy  
2018 – FNB Top 10  
2019 – FNB Top 10  
– 95 PTS, Decanter World Wine Awards  
– 93 PTS, Tim Atkin MW