



FICHE TECHNIQUES

WINE	Journey's End Cabernet Sauvignon 2005
PERCENTAGE BLEND	100% Cabernet Sauvignon

VINEYARD INFORMATION

APPELLATION	Stellenbosch
AREA PLANTED	6.5 ha
AGE OF VINES	6 yrs
ROOTSTOCK	Richter 99, 101/14
CLONE	CS46C, CS15, CS169
TRELLIS SYSTEM	3 Wire cordon
IRRIGATION	Drip
VINE DENSITY	3300 vines/ha
SOIL	Gravel, sand and scale
CLIMATE	Zone III Winkler Scale

HARVEST INFORMATION

DATE	11 March 2005
TYPE	Hand
YIELD	4 - 6 tons/ha

WINEMAKING

CRUSHING/DESTEMMING	Destalked and lightly crushed
TANKS (TYPE)	Stainless Steel
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Fermented for 10 days, max of 28°C. Post-fermentation maceration for 3 weeks. Two pump-overs per day and one rack and return.
MALOLACTIC (Y/N)	Yes, 100% in barrel
LEES CONTACT/BATTONAGE	
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION) OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	30% new French oak and 70% 2nd and 3rd fill French oak Oaked for 20 months
FINING	Egg white fining
FILTRATION	Sheet filtration using Filtrox ST30 (3-4um)
STABILISATION	

TASTING NOTES FROM WINEMAKER

Deep opaque, ruby black appearance and still showing youth. The powerful ripe fruit is lush and fleshy on both the nose and palate, with lots of ripe cassis and backed by dark chocolate. Eucalyptus, green peppery herbal spice and underlying mintyness come forth and is backed by some sweet almonds. Voluptuously rich but not over jammy and the mid-acidity brightens the fruit and gives length to the wine. Lots of ageing potential. Best enjoyed with meats and cheese.

ANALYSIS

ALCOHOL % (V/V)	14.5
RESIDUAL SUGAR (G/L)	1.98
TOTAL ACIDITY (G/L)	5.67
PH	3.6
VOLATILE ACIDITY (G/L)	0.62
FREE SO ₂ (MG/L)	43
TOTAL SO ₂ (MG/L)	97