



FICHE TECHNIQUES

WINE	Journey's End Chardonnay 2005
PERCENTAGE BLEND	100% Chardonnay

VINEYARD INFORMATION

APPELLATION	Stellenbosch
AREA PLANTED	2.5 ha
AGE OF VINES	5 - 8 yrs
ROOTSTOCK	Richter 99 & 110
CLONE	CY3, CY18E
TRELLIS SYSTEM	3 Wire cordon
IRRIGATION	Drip
VINE DENSITY	3300 vines/ha
SOIL	Granite and sandy top soil
CLIMATE	Zone III Winkler Scale

HARVEST INFORMATION

DATE	04 February 2005
TYPE	Hand
YIELD	6-8 tons/ha

WINEMAKING

CRUSHING/DESTEMMING	Crushed, destemmed, chilled, settled overnight at 7-10°C.
TANKS (TYPE)	Barrels
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	In barrels, 14 - 20°C for two weeks
MALOLACTIC (Y/N)	50% of volume
LEES CONTACT/BATTONAGE	Stirred once a week for 3 months
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION) OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	100% new French Oak barrels for 9 months.
FINING	Bentonite & isinglass
FILTRATION	Kieselguhr FW 60/13 and 0.45 micron sterile
STABILISATION	Cold -4°C

TASTING NOTES FROM WINEMAKER

The appearance is clean and bright with a pale gold colour. Upfront citrus on the nose with a hint of vanilla and stewed fruit. A definite wood character but complements the wine well. Well-balanced fruit with solid alcohol on the palate. Crispy acidity supported by a lingering lemony and honeysuckle aftertaste. Best enjoyed with pastas, seafood and white meat.

ANALYSIS

ALCOHOL % (V/V)	13.5
RESIDUAL SUGAR (G/L)	3.7
TOTAL ACIDITY (G/L)	6.3
PH	3.38
VOLATILE ACIDITY (G/L)	0.68
FREE SO ₂ (MG/L)	23
TOTAL SO ₂ (MG/L)	118