



FICHE TECHNIQUES

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

VINEYARD INFORMATION

APPELLATION	Stellenbosch
AREA PLANTED	5 ha
AGE OF VINES	7 yrs
ROOTSTOCK	Richter 99
CLONE	MO 314
TRELLIS SYSTEM	5 Wire cordon
IRRIGATION	Drip
VINE DENSITY	3400 vines/ha
SOIL	Gravel, sand and clovelly
CLIMATE	Zone III Winkler Scale

HARVEST INFORMATION

DATE	14 February 2005
TYPE	Hand
YIELD	5 tons/ha

WINEMAKING

CRUSHING/DESTEMMING	Destalked and lightly crushed
TANKS (TYPE)	Stainless Steel
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Fermented with Merlot Cepage for 10 days, max of 28°C. Two pump-overs per day and one rack & 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.)	90% in 1yr old French oak & 10% new American oak. Oaked for 14 months
FINING	Egg white fining
FILTRATION	Sheet filtration using Filtrox ST30 (3-4um)
STABILISATION	

TASTING NOTES FROM WINEMAKER

Intense ruby-red dark colour with an orange rim. Vibrant cherry-mint fruit, eucalyptus and concentrated cassis aromas on the nose. The ripeness of the fruit gives a supple, fleshy feel on the palate, the tannins are fine-grained all adding to the lushness. Good complex wines with a soft finish. Best enjoyed on its own or with meat.

ANALYSIS

ALCOHOL % (V/V)	14.5
RESIDUAL SUGAR (G/L)	3.5
TOTAL ACIDITY (G/L)	6.2
PH	3.52
VOLATILE ACIDITY (G/L)	0.6
FREE SO ₂ (MG/L)	39
TOTAL SO ₂ (MG/L)	89