



## FICHE TECHNIQUES

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

### VINEYARD INFORMATION

APPELLATION	Stellenbosch
AREA PLANTED	8.5 ha
AGE OF VINES	8 yrs
ROOTSTOCK	Richter 99
CLONE	SH107 & SH184
TRELLIS SYSTEM	3 Wire cordon
IRRIGATION	Drip
VINE DENSITY	3500 vines/ha
SOIL	Gravel, sand and clovelly
CLIMATE	Zone III Winkler Scale

### HARVEST INFORMATION

DATE	15 March 2005
TYPE	Hand
YIELD	6 tons/ha

### WINEMAKING

CRUSHING/DESTEMMING	Destalked and lightly crushed
TANKS (TYPE)	Stainless Steel
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Fermented for 8 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)	30% New French oak and 70% 2nd and 3rd fill French oak
OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	Oak maturation for 18 months
FINING	Egg white fining
FILTRATION	Sheet filtration using Filtrox ST30 (3-4um)
STABILISATION	

### TASTING NOTES FROM WINEMAKER

*Deep, intense purple-red rim with a ruby colour centre. The nose is not shy and comes forward easily, showing good wood integration. On the nose is typically sweet berry fruits and spiciness with an earthy component. From the wood is a hint of cigar box, giving the wine a more diverse complexity. The palate shows mulberry spiced by black pepper, savoury and gamey with a rich, long aftertaste. The wine should age well in the bottle.*

### ANALYSIS

ALCOHOL % (V/V)	14
RESIDUAL SUGAR (G/L)	3.6
TOTAL ACIDITY (G/L)	5.6
PH	3.67
VOLATILE ACIDITY (G/L)	0.6
FREE SO <sub>2</sub> (MG/L)	47
TOTAL SO <sub>2</sub> (MG/L)	103