



FICHE TECHNIQUES

WINE	Journey's End The Cape Doctor Shiraz 2005
PERCENTAGE BLEND	100% Shiraz

VINEYARD INFORMATION

APPELLATION	Stellenbosch
AREA PLANTED	8.5 ha
AGE OF VINES	10 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	4 tons/ha

WINEMAKING

CRUSHING/DESTEMMING	Destalked and lightly crushed
TANKS (TYPE)	Stainless Steel
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Fermented with Syrah for 10 days, max of 28°C. 2 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.)	30% New French oak and 70% 2nd and 3rd fill French oak Oak maturation for 18 months
FINING	Egg white fining
FILTRATION	Sheet filtration using Filtrox ST30 (3-4um)
STABILISATION	

TASTING NOTES FROM WINEMAKER

The wine appears to have a dark, intense ruby-violet colour. The fruits on the nose are fragrant strawberry, underpinned by fleshier bramble and mocha. The palate is packed with strawberry and mulberry, spiced by black pepper and intriguingly complex. The richness of the flavours is balanced by some fresh raspberry giving a lighter feel to the finish.

ANALYSIS

ALCOHOL % (V/V)	14
RESIDUAL SUGAR (G/L)	4.2
TOTAL ACIDITY (G/L)	5.5
PH	3.62
VOLATILE ACIDITY (G/L)	0.58
FREE SO ₂ (MG/L)	34
TOTAL SO ₂ (MG/L)	94