



FICHE TECHNIQUES

WINE	Journey's End Destination Chardonnay 2006
PERCENTAGE BLEND	100% Chardonnay

VINEYARD INFORMATION

APPELLATION	Stellenbosch
AREA PLANTED	2.5 ha
AGE OF VINES	8-10 yrs
ROOTSTOCK	Richter 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	15 February 2006
TYPE	Hand
YIELD	4-6 tons/ha

WINEMAKING

CRUSHING/DESTEMMING	Crushed, destemmed, chilled, settled overnight at 7-10°C.
TANKS (TYPE)	Barrels
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Spontaneous- and inoculated fermentation in barrels, 14 - 20°C for two weeks.
MALOLACTIC (Y/N)	80% of volume
LEES CONTACT/BATTONAGE	Stirred once a week for 3 months
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION)	100% new French
OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	Oak barrels for 8 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. There is a lot happening on the nose, rich pineapple and greenage overlaid by fragrant lime. The ripeness of the fruit fleshes out the palate; the pineapple richness combines well with the melon and the lime acidity gives freshness, lifting and lengthening the flavours. A definite wood character complements the wine well.

ANALYSIS

ALCOHOL % (V/V)	13
RESIDUAL SUGAR (G/L)	3.1
TOTAL ACIDITY (G/L)	5.5
PH	3.38
VOLATILE ACIDITY (G/L)	0.6
FREE SO ₂ (MG/L)	33
TOTAL SO ₂ (MG/L)	116