



## FICHE TECHNIQUES

WINE	Journey's End Merlot 2006
PERCENTAGE BLEND	100% Merlot

### VINEYARD INFORMATION

APELLATION	Stellenbosch
AREA PLANTED	4.55 ha
AGE OF VINES	8 yrs
ROOTSTOCK	Richter 110, Ruggeri 110, 101/14
CLONE	MO 314
TRELLIS SYSTEM	5 Wire cordon
IRRIGATION	Drip
VINE DENSITY	2 645 vines/ha
SOIL	Gravel, sand and clovelly
CLIMATE	Zone III Winkler Scale / Coastal climate

### HARVEST INFORMATION

DATE	18 February 2005
TYPE	Hand
YIELD	5,9 tons/ha

### WINEMAKING

CRUSHING/DESTEMMING	Destalked and lightly crushed
TANKS (TYPE)	Stainless Steel open fermenter tank
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Fermented with Merlot Cepage for 10 days, max of 26°C. Two pump-overs combined with punch downs per day and one rack & return.
MALOLACTIC (Y/N)	Yes, 100% in barrel
LEES CONTACT/BATTONAGE	Only during malolactic fermentation
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION) OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	20% new French oak, 10% new American oak & 70 % 2nd and 3rd fill barrels for 18 months
FINING	Egg white fining
FILTRATION	Sheet filtration using Filtrox ST30 (3-4um)
STABILISATION	

### TASTING NOTES FROM WINEMAKER

*Dark ruby colour with a brown tint. Upfront blackberries and plums backed by vibrant mintyness on the nose. Also some herbal eucalyptus tones that gives the wine a earthy character. On the palate is pungent ripe fruit with firm tannins and a supple sweetness that gives the wine a lingering aftertaste. Full bodied complex wine showing youth.*

### ANALYSIS

ALCOHOL % (V/V)	13.5
RESIDUAL SUGAR (G/L)	3.1
TOTAL ACIDITY (G/L)	5.9
PH	3.53
VOLATILE ACIDITY (G/L)	0.68
FREE SO <sub>2</sub> (MG/L)	48
TOTAL SO <sub>2</sub> (MG/L)	127