



FICHE TECHNIQUES

WINE	Journey's End Chardonnay 2007
PERCENTAGE BLEND	100% Chardonnay

VINEYARD INFORMATION

APPELLATION	Stellenbosch
AREA PLANTED	2.52 ha
AGE OF VINES	11 yrs
ROOTSTOCK	Richter 110
CLONE	CY3, CY18E
TRELLIS SYSTEM	3 Wire cordon
IRRIGATION	Drip
VINE DENSITY	2 635 vines/ha
SOIL	Granite and sandy top soil
CLIMATE	Zone III Winkler Scale / Coastal climate

HARVEST INFORMATION

DATE	Wednesday, 18 February 2007
TYPE	Handpicked
YIELD	6,8 tons/ha

WINEMAKING

CRUSHING/DESTEMMING	Crushed, destemmed, pressed, settled for 2 day's at 5°C.
TANKS (TYPE)	Barrel fermentations
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Spontaneous- and inoculated fermentation in barrels, 14 - 20°C for two weeks.
MALOLACTIC (Y/N)	70% 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 9 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 clear with a gold-green colour. On the nose is some zesty citrus fruit flavours and some honeysuckle gives the wine a sophisticated character. Ripe fruit combined with a creaminess gives the wine a complex taste. Delicate wood integration combined with a crisp acidity gives a lingering after taste. Well balanced wine and should age well in the bottle.

ANALYSIS

ALCOHOL % (V/V)	13.95
RESIDUAL SUGAR (G/L)	3.37
TOTAL ACIDITY (G/L)	6.11
PH	3.3
VOLATILE ACIDITY (G/L)	0.6
FREE SO ₂ (MG/L)	30
TOTAL SO ₂ (MG/L)	137