



FICHE TECHNIQUES

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

VINEYARD INFORMATION

APELLATION	Stellenbosch
AREA PLANTED	4.55 ha
AGE OF VINES	9 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	27 February 2007
TYPE	Hand
YIELD	5,4 tons/ha

WINEMAKING

CRUSHING/DESTEMMING	Destalked and lightly crushed
TANKS (TYPE)	Stainless Steel open fermenter tank
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Fermented 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

Ruby colour with a light brown tint. Nice upfront fruit and some minty undertones on the nose. Some fruit cake and herbal eucalyptus tones that gives the wine a earthy character. On the palate is gentle 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)	14
RESIDUAL SUGAR (G/L)	3.2
TOTAL ACIDITY (G/L)	5.8
PH	3.61
VOLATILE ACIDITY (G/L)	0.66
FREE SO ₂ (MG/L)	45
TOTAL SO ₂ (MG/L)	137