



FICHE TECHNIQUES

WINE	Journey's End The Pastors Blend 2007
PERCENTAGE BLEND	70% Cabernet Sauvignon, 20 % Merlot, 10 % Shiraz

VINEYARD INFORMATION

APELLATION	Stellenbosch
AREA PLANTED	13 ha
AGE OF VINES	10 - 11 yrs
ROOTSTOCK	Richter 99, 101/14
CLONE	CS46C, CS15, CS169
TRELLIS SYSTEM	3 Wire cordon
IRRIGATION	Drip
VINE DENSITY	2800 vines/ha
SOIL	Gravel, sand and scale
CLIMATE	Zone III Winkler Scale, Coastal climate

HARVEST INFORMATION

DATE	Blend - different harvest dates
TYPE	Hand picked
YIELD	4 - 6 tons/ha

WINEMAKING

CRUSHING/DESTEMMING	Destalked and lightly crushed
TANKS (TYPE)	Stainless Steel open fermenter tanks
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Blend - different recipes
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.)	5% new French oak and 95% 2nd and 3rd fill French oak Oaked for 16 - 24 months
FINING	Egg white fining and gelarom
FILTRATION	Sheet filtration using Filtrox ST30 (3-4um)
STABILISATION	cold

TASTING NOTES FROM WINEMAKER

Dark violet like appearance and showing youth. Earthy, herbaceous tones with ripe fruit and underpinned mintyness. Sweet spicy palate and aggressive tannins gives the wine a generous finish. Balanced wood but still youthful and will develop well in the bottle.

ANALYSIS

ALCOHOL % (V/V)	14
RESIDUAL SUGAR (G/L)	4.3
TOTAL ACIDITY (G/L)	5.6
PH	3.4
VOLATILE ACIDITY (G/L)	0.63
FREE SO2 (MG/L)	38
TOTAL SO2 (MG/L)	84