



## FICHE TECHNIQUES

WINE	Journey's End Chardonnay 2008
PERCENTAGE BLEND	100% Chardonnay

### VINEYARD INFORMATION

APPELLATION	Stellenbosch
AREA PLANTED	2.55 ha
AGE OF VINES	10 - 11 yrs
ROOTSTOCK	Richter 110
CLONE	CY3, CY18E
TRELLIS SYSTEM	3 Wire cordon
IRRIGATION	Drip
VINE DENSITY	2850 vines/ha
SOIL	Granite and sandy top soil
CLIMATE	Zone III Winkler Scale / Coastal climate

### HARVEST INFORMATION

DATE	23 February 2008
TYPE	Hand
YIELD	6.2 tons/ha

### WINEMAKING

CRUSHING/DESTEMMING	Crushed, destemmed, chilled, settled for 2 days @ 5 °C.
TANKS (TYPE)	Barrel fermentation
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Inoculated and wild fermentation in barrels, 14 - 20°C for two weeks.
MALOLACTIC (Y/N)	50% of volume
LEES CONTACT/BATTONAGE	Stirred once a week for 3 months
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION)	New French barrels
OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	Oak barrels for 9 months.
FINING	Bentonite
FILTRATION	Kieselguhr FW 60/13 and 0.45 micron sterile
STABILISATION	Cold -4°C

### TASTING NOTES FROM WINEMAKER

*The appearance is clean with a pale gold colour. Complex nose with citrus, concentrated tropical fruit and hints of pear drops. The palate shows sweet ripe fruit, creaminess with well balanced acidity. Wood integration is harmonious with the fruit and the aftertaste lingers with a smooth finish. Best enjoyed with cheese, pastas and seafood.*

### ANALYSIS

ALCOHOL % (V/V)	13.5
RESIDUAL SUGAR (G/L)	2.1
TOTAL ACIDITY (G/L)	5.8
PH	3.44
VOLATILE ACIDITY (G/L)	0.5
FREE SO <sub>2</sub> (MG/L)	39
TOTAL SO <sub>2</sub> (MG/L)	110