



FICHE TECHNIQUES

WINE	Journey's End Chardonnay 2009
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	Monday, 23 February 2009
TYPE	Handpicked
YIELD	6,2 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)	90% of volume
LEES CONTACT/BATTONAGE	Stirred once a week for 3 months
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION) OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	100% new French 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

Clear appearance with a light gold-green colour. Lots happening on the nose with citrus, tropical and hints of almonds. A sweet mid palate combined with a rich core gives the wine a lingering complex finish. Well balanced wine with good wood integration and some minerality. A classic style and good ageing potential.

ANALYSIS

ALCOHOL % (V/V)	13.5
RESIDUAL SUGAR (G/L)	3.8
TOTAL ACIDITY (G/L)	6.1
PH	3.4
VOLATILE ACIDITY (G/L)	0.5
FREE SO ₂ (MG/L)	44
TOTAL SO ₂ (MG/L)	141