



FICHE TECHNIQUES

WINE	Journey's End Haystack Chardonnay 2009
PERCENTAGE BLEND	100% Chardonnay

VINEYARD INFORMATION

APELLATION	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	19 February 2009
TYPE	Hand picked
YIELD	5.9 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, 18 - 24°C for two weeks.
MALOLACTIC (Y/N)	50 % of volume
LEES CONTACT/BATTONAGE	Stirred once a week for 3 months 2nd and 3rd fill French barrels
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION) OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	Oak barrels for 7 months.
FINING	Bentonite
FILTRATION	Kieselguhr FW 60/13 and 0.45 micron sterile
STABILISATION	Cold -4°C

TASTING NOTES FROM WINEMAKER

Appearance is clean with a light yellow colour. Intensely-focused flavours showing citrus, tropical fruits and mineral tones. The taste is long and elegant with excellent fruit/wood integration. . The palate shows riper fruit that combines well with the creaminess. Crisp acidity and some well balanced oak lingers on the aftertaste. Best served 10 -12 °C and enjoyed with cheese, pastas and seafood.

ANALYSIS

ALCOHOL % (V/V)	13.5
RESIDUAL SUGAR (G/L)	4.1
TOTAL ACIDITY (G/L)	5.94
PH	3.51
VOLATILE ACIDITY (G/L)	0.49
FREE SO2 (MG/L)	42
TOTAL SO2 (MG/L)	123