



## FICHE TECHNIQUES

WINE	Journey's End Weather Station Sauvignon Blanc 2010
PERCENTAGE BLEND	100% Sauvignon Blanc

## VINEYARD INFORMATION

APPELLATION	Stellenbosch
AREA PLANTED	5 ha
AGE OF VINES	5
ROOTSTOCK	Richter 99
CLONE	
TRELLIS SYSTEM	3 Wire cordon
IRRIGATION	drip
SOIL	Reddish rocky gravel soils
CLIMATE	Zone III Winkler Scale / Coastal climate

## HARVEST INFORMATION

DATE	09 February 2010
TYPE	Hand picked
YIELD	8 t/ha

## WINEMAKING

CRUSHING/DESTEMMING	Whole bunch pressed, juice chilled for 4 days @ 5 °C.
TANKS (TYPE)	Tank Fermentation
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION)	Inoculated in tank and fermented for 18 days at 13°C. Wine were left on lease for 4 months mixing once a week.
MALOLACTIC (Y/N)	No
LEES CONTACT/BATTONAGE	Stirred once a week for 4 months
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION) OR OTHER METHOD OF OAK MATURATION (CHIPS, ETC.)	Unwooded
FINING	Bentonite
FILTRATION	Kieselguhr FW 60/13 and 0.45 micron sterile
STABILISATION	Cold -4°C

## TASTING NOTES FROM WINEMAKER

*Appearance is clear see through colour. The nose is upfront with hints off canned peas backed by some papaya and tropical flavours. The palette has a mineral core with some yellow apple and a firm fresh acidity finish. Best served 10 -12 °C and enjoyed with cheese, salad, pastas and seafood.*

## ANALYSIS

ALCOHOL % (V/V)	13
RESIDUAL SUGAR (G/L)	4.5
TOTAL ACIDITY (G/L)	7.2
PH	3.04
VOLATILE ACIDITY (G/L)	0.32
FREE SO <sub>2</sub> (MG/L)	40
TOTAL SO <sub>2</sub> (MG/L)	135