



Destination

Chardonnay 2016



BLEND COMPOSITION

100% Chardonnay

ORIGIN

W.O. Stellenbosch

TECHNICAL NOTES

The grapes were handpicked from alternating sides of the trellis in two different stages. Morning sun grapes are picked almost two weeks prior to afternoon sun grapes exhibiting rich developed stone fruit and fresh zesty lime respectively. The grapes were then sorted by hand before being destemmed, crushed and lightly pressed ensuring high quality free run juice. The juice was enzymatically settled at cool temperatures for 72 hours before being removed from the sediment and fermented in 300L barrels. Fermentation lasted 20 days at temperatures ranging between 18 and 23°C. 80% of the blend underwent malolactic fermentation. Battonage was done weekly to add enriched mouthfeel and complexity. The wine was left to mature for 12 months in 70% new French oak barrels.

TASTING NOTES

The Destination is the pinnacle of white winemaking at Journey's End. Rich and full on entry and throughout. The nose exhibits concentrated apricot and ripe peach with layers of lime zest and orange. The fruit component is complimented by well-balanced almond and vanilla spice from generous oak aging. Minerality ensures freshness and adds linearity to a long lasting creamy finish. The Destination will reward patient cellaring for up to 10 years post bottling.

WINE ANALYSIS

Alcohol: 13.48 %
Total Acidity: 6.2g/l

pH: 3.26
Residual Sugar: 3.7g/l

VINEYARD

Climate

Coastal

Aspect

South facing slopes

Soil type

Decomposed granite

Clones

CY3 & CY18

Rootstock

110

Planting date

1997

HA planted

2.52 ha

Average tonnage

5 tons/ha

Irrigation

Drip irrigation

Trellis system

Extended Perold, 7 Strand

Harvest dates

February 2016

Total Production

12 barrels