



JOURNEY'S END 'DESTINATION' CHARDONNAY 2018

100% Chardonnay

BLEND COMPOSITION

W.O. Stellenbosch

ORIGIN

Grapes were handpicked from a 2.5 ha single vineyard block during the early hours of the morning to ensure cool grape temperatures upon intake. Average yield was 6 tons/ha. Although all grapes were harvested between 23 and 23.5° B, the block was picked in two stages due to alternative sides of the trellis being exposed to morning and afternoon sunshine respectively. Morning sun grapes were harvested slightly earlier and contribute riper fruit while afternoon sunshine grapes add citrus flavours and enhanced freshness to the eventual product. The grapes were then sorted by hand before being destemmed, crushed and lightly pressed to ensure a very high quality free run juice. The juice was then settled at cool temperatures for 72 hours before being removed from the sediment and naturally fermented in barrels. Fermentation lasted 20 days at temperatures ranging between 18 and 23° C. After fermentation, 80% of the blend underwent malolactic fermentation. Battonage was practiced to add enriched mouthfeel and complexity to the wine which was left to mature for 10 months in 70% new French oak barrels. Sulphur was added during various stages of the winemaking process for preservation.

TECHNICAL NOTES

The Destination is the pinnacle of white winemaking at Journey's End. This wine is characterized by a sweeping spread of rich fruit and is given texture and resonance from generous oaking. An admirable harmony of flavours ranging from ripe peach and apricot to citrus peel and lemon preserve accompanied by toasted pine nuts and a long lasting creamy textured finish. The Destination's long aging potential will reward patient cellaring for up to 10 years post bottling.

TASTING NOTES

Alcohol: 14.5 %
Total Acidity: 5.87
g/l

pH: 3.42
Residual Sugar: 4.59g/l

WINE ANALYSIS

