



JOURNEY'S END
STELLENBOSCH SOUTH AFRICA

BLEND COMPOSITION

100% Shiraz

ORIGIN

W.O. Coastal

TECHNICAL NOTES

All grapes are handpicked and chilled overnight in a cold room. All bunches were hand sorted and destemmed before the whole berries were transferred into stainless steel tanks. Before the fermentation starts the grapes undergo 4 days of cold soaking in 5,000 L stainless steel tanks. Fermentation lasted 15 days between 18 – 25°C. During fermentation a carefully planned pump over and punch down schedule were followed to create a wine excellent fruit and structure. Once fermentation is complete the skins are pressed in a traditional basket press and the wine is transferred to 500L second and third fill French oak barrels. Malolactic fermentation occurs in the barrel and helps to soften and enhance the natural wine flavours. The wine will spend 16 months in barrel to improved maturity and expose more flavours. Post oak maturation only the best barrels are selected for bottling.

TASTING NOTES

Wine has a deep purple ruby colour. Finely crafted to portray layers of cherry, soft prune, blackcurrant and hints of black pepper spice. The aromatics continue into the palate with added blueberry, a hint of roasted black olives and soft-spoken sweet spice. A versatile, vibrant medium-bodied dry wine.

WINE ANALYSIS

Alcohol:	14 %
Total Acidity:	5.82 g/l
pH:	3.51
Residual Sugar:	3.1 g/l



GABB FAMILY VINEYARDS