



JOURNEY'S END
STELLENBOSCH SOUTH AFRICA

BLEND COMPOSITION

100% Shiraz

ORIGIN

W.O. Stellenbosch

IN THE VINEYARD

Shiraz grapes were hand harvested from block 13 resting on South facing slopes consisting of Tukulu and Glenrosa soil types. This site exhibits lower fertility with very concentrated dark and spicy fruit personality. Cooling South Easterly winds from False Bay allow for an extended ripening period while maintain high natural acidity.

IN THE CELLAR

90% of the grapes were subjected to destemming and sorting prior to a cold settling at 8°C for a period of 72 hours before undergoing fermentation – fermentation was conducted at 24°C. Pump-overs were used for flavour, aroma, colour and tannin extraction.

10% of the grapes were subjected to immediate carbonic fermentation as whole bunches at 30°C.

TASTING NOTES

Along with alcoholic fermentation, malolactic fermentation was completed in stainless steel tank before the wine was transferred into a combination of French (10% new, 60% second and third fill) and American (5% new, 25% second and third fill) for 18 months. This wine required no stabilizing and is vegan friendly, Filtered and bottled on 26 January 2021.

An expressive aromatic delivery of blackcurrants and violets with white pepper and notes of dried coriander. This wine showcases its carbonic component which adds an element of playful candied fruit while softening the tannins for easy drinkability. Generous oak aging in larger format barrels allows the vineyard character to shine, with great natural acidity and a silky long-lasting finish. Already drinking well. Best drunk now and until 2030.

WINE ANALYSIS

Alcohol: 14 %
Total Acidity: 5.96

pH: 3.45
Residual Sugar: 3.27g/l

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V3 SHIRAZ
vintage 2020



Mike Dawson
MIKE DAWSON
WINEMAKER

W.O. STELLENBOSCH
SOUTH AFRICA