



BLEND COMPOSITION

ORIGIN

IN THE VINEYARD

IN THE CELLAR

TASTING NOTES

WINE ANALYSIS

JOURNEY'S END V6

SAUVIGNON BLANC 2022

100% Sauvignon blanc

W.O. Stellenbosch

Sauvignon blanc grapes were hand harvested from block 6A resting on South facing slopes consisting predominantly of the Tukulu type with a decomposed sandstone sediment. This is the most elevated block at Journeys End at 290m above sea level and produces vines with large canopies providing excellent protection against the prevailing South Easterly wind.

Bunches are hand sorted, destemmed, and gently crushed before undergoing eight hours of skin contact to enhance aromatic extraction – all done in a very reductive style. The juice was cold settled before being racked into the stainless-steel fermentation tanks. Temperatures were kept below 13°C throughout the fermentation to retain aromatic intensity. The fermentation lasted 30 days at low temperatures after which the wine was racked into separate steel maturation vessels for 10 months with regular lees stirring for additional mouthfeel. This wine is fined using bentonite and is suitable for vegans. Bottled on 13 February 2023.

Clear pale lemon colour with hints of green. A pronounced nose with lime, green fig, kiwifruit, gooseberries, and hints of herbaceous and mineral characteristics. The palate displays beautiful kiwifruit and tangy green apple flavour on the palate. A lovely weight and round-mouth feel on the mid-palate, balanced acidity bringing freshness and length to the finish. Ready to drink now.

Alcohol: 13 %
Total Acidity: 6.78

pH: 3.18
Residual Sugar: 1.7 g/l