



BLEND COMPOSITION

100% Chardonnay

ORIGIN

W.O. Stellenbosch

IN THE VINEYARD

The grapes were handpicked from block 16A, an excellent pocket of Chardonnay vines which were identified by annual vineyard drone footage. Fertile Oakleaf and Tukulu soils create deep root systems and large canopies of foliage allowing for the grapes lengthy hangtime. Alternative sides of the trellis were picked two weeks apart, the morning sun side contributing towards the wines fresh citrus notes and the afternoon sun imparting riper characters.

IN THE CELLAR

After being picked early in the morning, the grapes were sorted and subjected to a combination of whole bunch and destemmed pressing. Only free run juice was used and subjected to flotation settling providing extremely clean fermentation juice. The Destination was made with a minimal intervention approach and underwent spontaneous alcoholic fermentation in a combination of 300L and 228L (20% new) French oak barrels at temperatures ranging between 16 - 19°Celsius. The wine did not undergo malolactic fermentation and was left on the fine lees with frequent stirring for a period of 12 months imparting mouthfeel and aiding in the wine's natural preservation during barrel maturation. Individually selected barrels were then blended in a stainless-steel tank, fined, and bottled.

TASTING NOTES

The Destination is the pinnacle of white winemaking at Journey's End. The 2022 nose is complex and delivers concentrated stone fruit with layers of citrus, lemongrass, tropical fruit, and hints of smoky spice attributed to generous oak aging. The ever present natural minerality and acidity ensure freshness and adds focus to a long-lasting creamy finish. The Destination is our interpretation of the great Chardonnays of Mersault and this particularly racy vintage will reward patient cellaring for up to 10 years from vintage.

WINE ANALYSIS

Alcohol: 14 %

pH: 3.42

Total Acidity: 6.4

Residual Sugar: 2.9 g/l

NOTES

We fine the wine with bentonite which means our wine is vegan friendly.