

Journey's End Chardonnay 2008

Bright, greeny straw colour. Interesting mandarine, citrus, minerally tones and woody fruit on the nose. Refreshing acidity brightens up the finely knitted oak character on the palate. Delicate yet sophisticated rich finish.

variety : Chardonnay | 100% Chardonnay

winery : Journeys End Wines

winemaker : Leon Esterhuizen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.44 ta : 5.7 g/l va : 0.41 g/l so2 : 121 mg/l fso2 : 38 mg/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

New vintage just released and not yet entered into any wine shows.

ageing : Full-bodied wooded white wine and ageing potetial for 5-8 years.

in the vineyard : VINEYARD INFORMATION

APPELLATION: Stellenbosch

AREA PLANTED: 2.5 ha

AGE OF VINES: 10 yrs

ROOTSTOCK: Richter 110

CLONE: CY3, CY18E

TRELLIS SYSTEM: 5 Wire cordon

IRRIGATION: Drip

VINE DENSITY: 3300 vines/ha

SOIL: Granite and sandy top soil

CLIMATE: Zone III Winkler Scale, coastal

about the harvest: HARVEST INFORMATION

DATE: 13 February 2008

TYPE: Hand picked

YIELD: 6-8 tons/ha

in the cellar : WINEMAKING

CRUSHING/DESTEMMING: Crushed, destemmed, pressed and settled overnight at 7-10°C.

TANKS (TYPE): Settled in stainless steel tanks and fermented in barrels

FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION): Spontaneous- and inoculated fermentation in barrels, 14 - 20°C for two weeks.

MALOLACTIC (Y/N): 80% of volume

LEES CONTACT/BATTONAGE: Stirred twice a week for 3 months

BARREL AGEING (OAK TYPE, % OF BLEND, DURATION): 100% new French

Oak barrels for 8 months.

FINING: Bentonite

FILTRATION: Kieselguhr FW 60/13 and 0.45 micron sterile

STABILISATION: Cold -4°C

Journeys End Wines

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