

Journey's End Haystack Chardonnay 2008

Pale straw gold colour. Pineapple, citrus and wood tones on the nose. On the palate has a zesty fruit taste and complimenting wood flavour. Crisp acidity backed by sweet alcohol lingering on the aftertaste.

Cheese, pastas, spicy- and seafood.

variety : Chardonnay | 100% Chardonnay

winery : Journeys End Wines

winemaker : Leon Esterhuizen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 3.32 ta : 5.7 g/l va : 0.55 g/l so2 : 120 mg/l fso2 : 48 mg/l

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

pack : Bottle **closure :** Screwcap

New release not entered into any wine shows.

ageing : Medium-bodied white wine and 5 years ageing potential.

in the vineyard : VINEYARD INFORMATION

APPELLATION: Stellenbosch

AREA PLANTED: 2.5 ha

AGE OF VINES 8 - 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: 14 February 2005

TYPE: Hand picked

YIELD: 6-8 tons/ha

Journeys End Wines

Helderberg

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www.journeysend.co.za