

Journey's End Merlot 2006

Ruby-red dark colour with an orange rim. Green pepper, eucalyptus, menthol, spicy oak and concentrated, sweet briary black fruit on the nose. Good combination of supple fruit and wood tannins gives a soft complex finish.

Cheese and red meat dishes.

variety : Merlot | 90% Merlot 10% Cabernet Sauvignon

winery : Journeys End Wines

winemaker : Leon Esterhuizen

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 3.1 g/l **pH** : 3.53 **ta** : 5.9 g/l **va** : 0.6 g/l **so2** : 127 mg/l **fso2** : 48 mg/l

type : Red **style** : Dry **body** : Full **taste** : Herbaceous **wooded**

pack : Bottle **size** : 0 **closure** : Cork

• JOURNEY'S END MERLOT 2006

Decanter International Challenge 2009 – Bronze Medal

International Wine Challenge 2009 - Bronze Medal

ageing : Full-Bodied wine still showing youth and lots of ageing potential.

in the vineyard : VINEYARD INFORMATION

APPELLATION: Stellenbosch

AREA PLANTED: 5 ha

AGE OF VINES: 9 yrs

ROOTSTOCK: Richter 99

CLONE: MO 314

TRELLIS SYSTEM: 5 Wire cordon

IRRIGATION: Drip

VINE DENSITY: 3400 vines/ha

SOIL: Gravel, sand and clovelly

CLIMATE: Zone III Winkler Scale

about the harvest: HARVEST INFORMATION

DATE: 14 February 2006

TYPE: Hand picked

YIELD: 5 tons/ha

in the cellar : WINEMAKING

CRUSHING/DESTEMMING: Destalked and lightly crushed

TANKS (TYPE): Open stainless steel

FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION): Fermented with Merlot Cepage for 7-10 days, max of 26°C. Two pump-overs + punch downs twice per day and one rack & return.

MALOLACTIC (Y/N): Yes, 100% in barrel

LEES CONTACT/BATTONAGE: No

BARREL AGEING (OAK TYPE, % OF BLEND, DURATION): 90% in 1yr old French oak & 10% new American oak. Oaked for 14 months

FINING: Egg white fining

FILTRATION: Cross filtration

STABILISATION: Cold stabilisation

Journeys End Wines

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