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Journey's End Cabernet Sauvignon 2005

Deep opaque, ruby black appearance and still showing youth. The powerful ripe fruit is lush and fleshy on both the nose and palate, with lots of ripe cassis and lovely bouquet of Christmas pudding. Eucalyptus, green peppery herbal spice and underlying mintyness come forth and is backed by some sweet almonds. Voluptuously rich and full-on palate and the mid-acidity brightens the fruit and gives length to the wine. Balanced oak and lots of ageing potential. Best enjoyed with meats and cheese.

Meat dishes

variety : Cabernet Sauvignon | 86% Cabernet Sauvignon 14%Merlot
winery : Journeys End Wines
winemaker : Leon Esterhuizen
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.7 g/l **pH :** 3.6 **ta :** 6.2 g/l **va :** 0.63 g/l **so2 :** 116 mg/l **fso2 :** 42 mg/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 0 **closure :** Cork

• JOURNEY'S END CABERNET SAUVIGNON 2005
South African Young Wine Show 2005 – Bronze Medal
Swiss International Wine Challenge 2006 – Gold Medal
Michealangelo 2007 – Silver Medal
Swiss International Wine Challenge 2007 – Bronze Medal
Veritas 2007 – Silver Medal
Veritas 2008 – Bronze Medal
Decanter International Challenge 2009 – Bronze Medal
Old Mutual Trophy Wine Show 2009 – Bronze Medal
International Wine Challenge 2009 - Bronze Medal

ageing : Full-bodied wine with balanced oak and lots of ageing potential.

in the vineyard : VINEYARD INFORMATION

APPELLATION: Stellenbosch
AREA PLANTED: 6.5 ha
AGE OF VINES: 10 yrs
ROOTSTOCK: Richter 99, 101/14
CLONE: CS46C, CS15, CS169
TRELLIS SYSTEM: 3 Wire cordon
IRRIGATION: Drip
VINE DENSITY: 3300 vines/ha
SOIL: Gravel, sand and scale
CLIMATE: Zone III Winkler Scale

about the harvest: HARVEST INFORMATION

DATE: 11 March 2005
TYPE: Hand picked
YIELD: 4 - 6 tons/ha

Journeys End Wines
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www.journeysend.co.za