

Journey's End The Cape Doctor Shiraz 2005

The wine appears to have a dark, intense ruby-violet colour. Fragrant fruits, peppery and jammy on the nose underpinned by fleshier bramble and mocha. The palate is packed with spice, black pepper and intriguingly complex. The richness of the flavours is broad and spicy but refined. The wood is elegant and balanced.

Cheese and meat dishes.

variety : Shiraz | 100% Shiraz

winery : Journeys End Wines

winemaker : Leon Esterhuizen

wine of origin : Stellenbosch

analysis : **alc** : 14 % vol **rs** : 3.6 g/l **pH** : 3.67 **ta** : 5.6 g/l **va** : 0.60 g/l **so2** : 103 mg/l **fso2** : 47 mg/l

type : Red **style** : Dry **body** : Huge **taste** : Fragrant **wooded**

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

• JOURNEY'S END THE CAPE DOCTOR 2005
John Platter 2009 – 4 Stars
Decanter International Challenge 2009 – Bronze Medal
International Wine Challenge 2009 - Silver Medal

ageing : Lots of ageing potential 10-15 years.

in the vineyard : VINEYARD INFORMATION

APPELLATION: Stellenbosch
AREA PLANTED: 8.5 ha
AGE OF VINES: 11 yrs
ROOTSTOCK: Richter 99
CLONE: SH107 & SH184
TRELLIS SYSTEM: 5 Wire cordon
IRRIGATION: Drip
VINE DENSITY: 3500 vines/ha
SOIL: Gravel, sand and clovelly
CLIMATE: Zone III Winkler Scale, coastal

about the harvest: HARVEST INFORMATION

DATE: 15 March 2005
TYPE: Hand picked
YIELD: 4 tons/ha

in the cellar : WINEMAKING

CRUSHING/DESTEMMING: Destalked and lightly crushed
TANKS (TYPE): Open stainless Steel
FERMENTATION PROTOCOL (VESSEL, TEMP, DURATION): Fermented for 7-10 days, max of 26°C. Pump-overs + punch downs twice per day and one rack & return. Extended skin contact for 6 days. Only free run wine is used for the reserve label.

MALOLACTIC (Y/N): Yes, 100% in barrel
BARREL AGEING (OAK TYPE, % OF BLEND, DURATION): 60% New French oak and 40% 2nd and 3rd fill French oak. Oak maturation for 18 months and only racked twice.
No fining only sterile filtration prior to bottling.

Journeys End Wines

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