

Journey's End Chardonnay 2010

Pale gold, clear and bright. Creamy citrus preserve and almond aromas, with tropical fruit nuances. Elegantly structured, with the citrus perfectly partnered by toasty oak, giving full-flavored appeal. A vein of freshness throughout extends the length, provides ageing potential.

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 : 3.61 ta : 6.1 g/l va : 0.54 g/l so2 : 109 mg/l fso2 : 41 mg/l

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

pack : Bottle **size :** 0 **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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