

Journey's End Merlot 2007

Dark ruby, with a garnet edge. Lead pencils and dark chocolate over a core of blackcurrants. Elegant, with expertly-judged fine-grained tannins partnering the fruit.

Cheese and red meat dishes.

variety : Merlot | 100% Merlot

winery : Journeys End Wines

winemaker : Leon Esterhuizen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.57 ta : 5.8 g/l va : 0.66 g/l so2 : 104 mg/l fso2 : 42 mg/l

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

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

• JOURNEYS END MERLOT 2006

Decanter International Challenge 2009 – Bronze Medal

International Wine Challenge 2009 - Bronze Medal

ageing : Already drinking well, has the potential to cellar further.

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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