

## Journey's End Merlot 2008

Ruby with a bright red edge. Blackcurrant and sweet spice aromas, some mocha chocolate notes. Streamlined, ultra-smooth body, with enough freshness for food matching and a few years ageing.

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 : 2.9 g/l pH : 3.41 ta : 6 g/l va : 0.51 g/l so2 : 139 mg/l fso2 : 44 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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