

## Journeys End The Griffin 2020

A youthful yet complex wine displaying violets and cherry with white pepper on the nose. The use of American oak adds subtle caramel notes as well as palate weight and mouthfeel. Although rich and succulent, silky polished tannins provide structure and an elegant lingering finish.

**variety :** Shiraz | 100% Syrah

**winery :** Journeys End Wines

**winemaker :** Michael Dawson

**wine of origin :** Stellenbosch

**analysis :** alc : 14.08 % vol    rs : 4.2 g/l    pH : 3.56    ta : 6.0 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Cork

2022 - Platter Guide - 4.5 Stars

2022 - SA Wine Awards - Double Gold

**ageing :** Best enjoyed now, but will gracefully age and reward cellaring for up to 8 years.

The Griffin's name is inspired by the Gabb family crest. A mythical beast renowned for protecting treasures and possessions of the utmost importance, Griffins can be found guarding the entrance to the Journey's End Cellar.

**in the vineyard :** The grapes were handpicked from Block 13, which is home to shiraz vines over 30 years old, and protected from the sea breeze by a row of pine trees. The block was picked very slowly and carefully from midday into the afternoon to ensure warmer grape temperatures upon intake. All leaves and excess stem are removed from the bunch before being processed. The vineyards are nestled 180m above sea level, 7km from the ocean. The soil types is Oakleaf.

**in the cellar :** The bunches are left in the sun until late afternoon before being sorted and added to a stainless-steel tank, where the higher temperatures initiate the fermentation. Carbon Dioxide is added to the tank, creating an anaerobic environment. The tank is closed and left for 10 days to allow carbonic fermentation. The fruit weight naturally presses the lower bunches releasing juice in a very gentle fashion and any intact berries begin fermentation intracellularly. After fermentation, the wine was pressed off the skins and aged for 16 months in 30% new American oak and 20% new French oak.



## Journeys End Wines

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