

Journeys End V1 Chardonnay 2023

Clear and bright, straw-coloured with a hint of green, the wine shows delicate citrus fruit and orange blossom characteristics. A unique coastal-style Chardonnay with mineral and saline notes that complement a smooth palate and zesty finish. Well balanced with subtle creamy notes providing layered complexity.

variety : Chardonnay | 100% Chardonnay

winery : Journeys End Wines

winemaker : Michael Dawson

wine of origin : Stellenbosch

analysis : alc : 13.8 % vol rs : 2.7 g/l pH : 3.5 ta : 5.6 g/l va : 0.41 g/l so2 : 121 mg/l fso2 : 38 mg/l

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

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

2025 Trophy Wine Show - Silver

2024 Prescient Chardonnay Report - 91 Points

2023 Prescient Chardonnay Report - 93 Points

The Varietal Series is a selection of exceptional estate wines that deliver the expression of our vineyard and what we do at Journey's End, while exploring how different varietals thrive in the unique coastal terroir.

in the vineyard : Chardonnay grapes were hand harvested from 11 & 16, resting on South facing slopes on the foothills of Sir Lowry's Mountain Pass, which exhibit a unique maritime influence. Cooling coastal winds from the False Bay Coastline and extreme diurnal fluctuations allow for longer ripening periods while still maintaining high natural acidity and very apparent salinity. The vineyard blocks are elevated 250m above sea level, 7km from the ocean. The soil types are Tukulu and Oakleaf.

in the cellar : Following a combination of whole bunch and destemmed pressing, only free run juice was used to produce this wine. The juice was cold settled before being transferred into a combination of French oak barrels (10% new, 70% second and third fill), concrete eggs (12%) and clay amphoras (8%) for fermentation and maturation. An extended lees contact of 9 months with regular battonage was exercised to incorporate mouthfeel. 10% malolactic fermentation was allowed to retain balanced acidity, zestiness and freshness.



Journeys End Wines

Helderberg

021 200 2698

www.journeysend.co.za