

Journeys End Haystack Chardonnay 2024

Clear and bright straw coloured with a hint of green. Fresh and vibrant aromas of apple, pear, and citrus. On the palate, you'll find a crisp acidity balanced with tropical fruit and a lingering creaminess. The finish is clean and refreshing, with a lingering note of fruit and a subtle, buttery texture

Cheese, pastas, spicy- and seafood.

variety : Chardonnay | 100% Chardonnay

winery : Journeys End Wines

winemaker : Michael Dawson

wine of origin : Coastal Region

analysis : alc : 13 % vol rs : 4.01 g/l pH : 3.53 ta : 5.92 g/l va : 0.55 g/l so2 : 120 mg/l fso2 : 48 mg/l

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

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

ageing : Medium-bodied white wine and 5 years ageing potential.

A fresh and vibrant Chardonnay that takes its name from the age-old practice of planting wheat between the rows of vines, as a natural way to prevent weeds and stabilise the topsoil. This is just one of several organic and bio-dynamic practices on our estate, and the wine pays homage to the preservation and protection of nature under our stewardship at Journey's End.

about the harvest: The grapes were handpicked between 21 and 23° balling. A portion were pressed as whole bunches, while the other portion was destemmed and gently pressed.

in the cellar : The juice was left to settle for 24 hours enzymatically before being pumped into (95%) stainless steel tanks and (5%) older 300L French oak (10%) for fermentation. Different yeasts were used to enhance the flavour profile of the wine. Fermentation took around 25 days at temperatures ranging between 11 - 14°C. The wine was then left in stainless steel tanks at low temperatures for a total of four months post- fermentation with weekly lees stirring to broaden the mouthfeel and enhance the wines preservation.



Journeys End Wines

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