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Journeys End V5 Shiraz 2021

An expressive aromatic delivery of blackcurrants and violets with white pepper and notes of dried coriander. This wine showcases its carbonic component, which adds an element of playful candied fruit while softening the tannins for easy drinkability. Generous oak aging in larger format barrels allows the vineyard character to shine, with great natural acidity and a silky long-lasting finish.



variety : Shiraz | 100% Shiraz
winery : Journeys End Wines
winemaker : Michael Dawson
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 2.3 g/l **pH :** 3.39 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2022 – Decanter World Wine Awards - Silver Medal

ageing : Best enjoyed now, but will gracefully age and reward cellaring for up to 6 years.

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 our unique coastal terroir.

in the vineyard : Shiraz grapes were hand harvested from South facing slopes from vineyard blocks exhibiting lower fertility with very concentrated dark and spicy fruit personality. Cooling South Easterly winds from False Bay allow for an extended ripening period while maintaining high natural acidity. The vineyard blocks are situated 190m above sea level, 7km from the ocean. The soil types are Oakleaf.

about the harvest: Harvest Dates: February – March 2021

in the cellar : 90% of the grapes were destemmed and sorted, then cold settled at 8℃ for a period of 72 hours prior to fermentation, which was conducted at 24℃. Pump-overs were used for flavour, aroma, colour and tannin extraction. 10% of the grapes were subjected to immediate carbonic fermentation as whole bunches at 30℃.

Alongside alcoholic fermentation, malolactic fermentation was completed in stainless steel tanks before the wine was transferred into a combination of French (10% new, 60% second and third fill) and American (5% new, 25% second and third fill) for 18 months.

Journeys End Wines

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