

Journeys End The Bluegum Merlot 2022

The wine has a vibrant, dark ruby red colour. A truly splendid nose of black cherry, sweet raspberry and black plums. The pallet is smooth and soft with abundant, black fruits, sweet liquorice and exceptionally fine tannins. The finish is clean, long and lingering.

variety : Merlot | 100% Merlot

winery : Journeys End Wines

winemaker : Leon Esterhuizen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.52 g/l pH : 3.49 ta : 5.66 g/l

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

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

about the harvest: The grapes were hand harvested between 24° and 25° Balling from mid to the end of March, just before shrivelling set in, when the tannins and fruit had reached optimum ripeness.

in the cellar : After 24 hours of cold soaking, the must was fermented on the skins between 26oC and 28oC in closed, specially designed auto fermenters until dry. During this period the maximum fruit, colour and tannin extraction from the skins was made possible through very soft, continuous timer-regulated pump-over cycles. To soften the texture, the wine was left on the skins for one week after the fermentation period. Controlled malolactic fermentation took place in tank after which the Merlot was oak matured for 16 months using predominantly French oak, utilizing a small percentage new oak together with older wood as well as wood alternatives. This is done to prevent over wooding and by doing so preserving the elegance of our cool climate fruit.



Journeys End Wines

Helderberg

021 200 2698

www.journeysend.co.za