

Journeys End Ad Infinitum 2023

The Ad Infinitum is a passion project in appreciation of all things white Bordeaux, lime in colour and exhibiting pronounced green fig, kiwifruit, lemongrass, and Cape gooseberry. The palate is full, rich, and round with apparent salinity and granite minerality. Light oak toasting allows for absolute freshness and fruit expression while adding body and weight.

variety : Sauvignon Blanc | 87% Sauvignon Blanc, 13% Semillon

winery : Journeys End Wines

winemaker : Michael Dawson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.21 ta : 6.2 g/l

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

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

2024 – Michelangelo Awards - Gold

2024 – Decanter World Wine Awards - 94 Points

2023 – WineMag Prescient Sauvignon Blanc Report - 94 Points (Top 10)

ageing : Enjoy now. Will gracefully age and reward cellaring for up to 7 years.

A play on words with Journeys End, the name Ad Infinitum is a nod to the wine's compelling length on the palate, which seems to go on and on to infinity. As Bordeaux sees the cooling and moderating influences of the region's rivers, the cool sea breeze from the Atlantic Ocean lends our white Bordeaux blend complexity, elegance and a saline freshness.

in the vineyard : The very best grapes from Sauvignon Blanc Block 6A and the 25-year-old Semillon vines on Block 12 were handpicked early in the morning to retain the delicate aromas of the fruit. These vineyards lie at the Southern extremity of the Stellenbosch wine region and exhibit naturally high acidity, freshness and saline minerality that is clearly expressed in the wine. The vineyards are situated 200m above sea level, 7km from the ocean. The soil types are Tukulu and Oakleaf.

about the harvest : Harvest Date: SB - 08 Feb 2023/SEM - 14 Feb 2023

in the cellar : Following 8 hours of skin contact, only the free run juice was used, with limited exposure to oxygen to preserve the fresh fruit quality and aromas. The wine was clarified through flotation settling and then fermented at 12°Celsius.

The Ad Infinitum was fermented in a 2000L Ovunum French oak barrel (in between an egg and oval shape and the first of its size in South Africa) supplied by Vicard cooperage. Fermentation took place in 100% new oak, followed by a ten-month maturation period with less frequent stirring.



Journeys End Wines

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