

Journeys End The Griffin 2021

A youthful yet complex wine displaying violets and cherry with white pepper on the nose. The use of American oak adds subtle caramel notes as well as palate weight and mouthfeel. Although rich and succulent, silky polished tannins provide structure and an elegant lingering finish

variety : Shiraz | 100% Syrah
winery : Journeys End Wines
winemaker : Michael Dawson
wine of origin : Stellenbosch
analysis : alc : 14 % vol rs : 4.2 g/l pH : 3.56 ta : 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or age gracefully for up to 8 years.

The Griffin's name is inspired by the Gabb family crest. A mythical beast renowned for protecting treasures and possessions of the utmost importance, Griffins can be found guarding the entrance to the Journey's End cellar. An engaging and distinct Syrah where, unusually, we use carbonic maceration to bring out bright fruit flavours that prove intense enough to stand up to new American oak.

in the vineyard : The grapes were handpicked from Block 13, which is home to Shiraz vines over 30 years old, and protected from the sea breeze by a row of pine trees. The block was picked very slowly and carefully from midday into the afternoon to ensure warmer grape temperatures upon intake. All leaves and excess stem are removed from the bunch before being processed.

The vineyards are situated 200m above sea level, and just 7km from the ocean, with soil types of Oakleaf.

about the harvest: Harvest Dates: 9 March 2021
Grapes were hand picked

in the cellar : The bunches are left in the sun until late afternoon before being sorted and added to a stainless-steel tank, where the higher temperatures initiate the fermentation. Carbon Dioxide is added to the tank, creating an anaerobic environment. The tank is closed and left for 10 days to allow carbonic fermentation. The fruit weight naturally presses the lower bunches releasing juice in a very gentle fashion and any intact berries begin fermentation intracellularly.

After fermentation, the wine was pressed off the skins and aged for 16 months in 30% new American oak and 20% new French oak



Journeys End Wines

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