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Journeys End V3 Cabernet Franc 2022

This wine displays intense ripe cherry, savoury olive and wild fynbos characters on the nose rounded up by a sweet cinnamon spice from generous oak maturation. Great balance is exhibited on the palate with coastal freshness, Mediterranean minerality and soft powdery tannins with a lengthy finish.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Journeys End Wines
winemaker : Michael Dawson
wine of origin :
analysis : **alc :** 14 % vol **rs :** 3.3 g/l **pH :** 3.53 **ta :** 5.64 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Global Cabernet Franc Masters - Silver
2025 Cabernet Franc Challenge - Gold
2024 Michelangelo Awards - Double Gold
2024 Cabernet Franc Challenge - Gold
2023 Platter's Wine Guide - 4.5 stars

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

The V (Varietal) Series is a selection of exceptional single varietal wines that deliver the expression of our vineyard and what we do at Journey's End, while exploring how different grape varieties thrive in our unique coastal terroir.

in the vineyard : Cabernet Franc grapes were hand-picked from a single block lying 180m above sea level on Tukulu dominant soils with a high decomposed granite content. Methodical leaf removal is practiced around the grape bunches to expose the grapes to the sun, preventing the eventual wine from developing excessive green characteristics.

The vineyard block rests 280m above sea level, 7 km from the ocean. The soil type is predominantly Tukulu

about the harvest: Harvest Dates: March 2022

in the cellar : The grapes were processed immediately after picking early in the morning, they were hand sorted and destemmed before filling the 5000L truncated open top casks for fermentation. Fermentation in these vessels tends to finish quickly – lasting 10-15 days between 18 – 26˚C. During fermentation, suspended dry skins are gently punched back into the ferment to ensure gentle tannin extraction.

The wine is then pressed off the skins and undergoes malolactic fermentation as well as a 14-month barrel maturation period in second fill French oak.

Journeys End Wines

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