

## Journeys End Weather Station Sauvignon Blanc 2025

Green apple and grapefruit shine, reminding you of summer, complimented by a salty minerality that refreshes like a cooling coastal breeze.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Journeys End Wines  
**winemaker** : Michael Dawson  
**wine of origin** : Coastal Region  
**analysis** : **alc** : 12.5 % vol **rs** : 3.3 g/l **pH** : 3.58 **ta** : 5.3 g/l  
**type** : White **style** : Dry **body** : Light **taste** : Mineral  
**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : Ready to drink now.

This bright and balanced Sauvignon Blanc is named after the famed SB11 'Weerstasie Kloon' (Weather Station clone), one of the core components used in this wine. First propagated in Stellenbosch in the 1920s, the clone made a huge resurgence in the late 1970s. The nickname 'The Weather Station' arose as the original plantings were done beside an old weather station, which proved invaluable in enabling the farms to spot oncoming changes in the weather and thus pick their fruit at its optimum condition.

**in the vineyard** : The blocks that constitute the Weather Station rest at the highest elevation on the farm at around above 200m above sea level and are a mere 9Km away from the False Bay coastline.

**about the harvest** : Grapes were handpicked early in the morning while temperatures were still cold to ensure minimal oxidation and preserve delicate fruit flavours. Bunches are hand sorted, destemmed and crushed as gently as possible.

**in the cellar** : The grapes then undergo eight hours of skin contact to enhance aromatic extraction. The juice is settled enzymatically before being racked into the fermentation tanks. Temperatures were kept below 13°C throughout the fermentation to retain aromatic intensity. The fermentation lasted up to 40 days at low temperatures and the wine was eventually moved into stainless steel tanks for 4 months with weekly lees stirring to add richness, complexity and lift the mouthfeel of the wine. The wine was then racked from the lees, fined and stabilized in preparation for bottling. We fine the wine with bentonite which means our wine is vegan friendly.



### Journeys End Wines

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