

Journeys End Destination Chardonnay 2024

The Destination is the pinnacle of white winemaking at Journey's End. The nose is complex and delivers concentrated stone fruit with layers of citrus, lemongrass, tropical fruit, and hints of smoky spice attributed to generous oak aging. The ever present natural minerality and acidity ensure freshness and adds focus to a long-lasting creamy finish. The Destination is our interpretation of the great Chardonnays of Meursault.

variety : Chardonnay | 100% Chardonnay

winery : Journeys End Wines

winemaker : Michael Dawson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.9 g/l pH : 3.33 ta : 6.0 g/l

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

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

2026 Decanter Awards - Silver

2025 James Suckling Top 100 Wines of SA - #75 (93 Points)

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

After wind damage caused a particularly challenging vintage in 2006, just one barrel of Chardonnay was produced, and named 'Destination' as this was seen as turning point where Journey's End was destined to sink or swim. When wine proved to be exceptional, the name stuck, and the Chardonnay has grown to become Journey's End's hallmark white wine.

in the vineyard : The grapes were handpicked from an excellent pocket of Chardonnay vines, with the Block identified each year by vineyard drone footage. Fertile soils create deep root systems and large canopies of foliage, which means the grapes can hang for longer and develop complex characteristics. Alternative sides of the trellis were picked two weeks apart. The side that received the morning sun side contributes the fresh citrus notes to the wine, while the afternoon sun side imparts a riper character.

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

in the cellar : Following a mix of whole bunch and destemmed pressing, only free run juice was used, and clarified through flotation settling.

The Destination was made with a minimal intervention approach in a combination of 300L and 225L (15% new) French oak barrels at temperatures ranging between 16 - 19°Celsius. Following partial malolactic fermentation, the wine was left on the fine lees with frequent stirring for 10 months, imparting mouthfeel and aiding in the wine's natural preservation during barrel maturation. Only the best barrels were selected for each vintage of the Destination Chardonnay.



Journeys End Wines

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