

Journeys End V4 Cabernet Sauvignon 2019

A core of rich blackcurrants, black plum, with a savoury overlay and mixed spice. The velvety character is a result of generous oak maturation resulting in finely textured tannins and a long-lasting finish. Complex and layered, you will find the palate of the wine evolves as it breathes in your glass.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Journeys End Wines

winemaker : Michael Dawson

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.59 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**

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

2023 – Platter Guide, 4.5 stars

2024 – Michelangelo Awards, Gold Medal

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

The Varietal Series is a selection of exceptional estate wines that deliver the expression of our vineyard and what we do at Journey's End, while exploring how different varietals thrive in our unique coastal terroir.

in the vineyard : The Cabernet Sauvignon grapes were hand picked from Block 5, which has soils with excellent structure and water retaining ability. Vigorous hardy vines deal well with the strong South Eastern winds and produce beautiful quality grapes with compact bunches and small berries with thick skins.

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

in the cellar : The grapes were stored overnight in the cold room, then hand sorted and destemmed. The whole berries were cold soaked for 5 days before fermentation began, lasting for 15 days between 18 – 25°C in stainless steel tanks. Carefully planned pump over and rack-and-return approaches ensured good aromatic, flavour, colour and tannin extraction. Malolactic fermentation then took place during a two-week post-fermentation skin maceration.

After being pressed off the skins, the wine was left to mature in a combination of 225L and 300L French oak barrels for 17 months. 30% new French oak was used along with 70% second and third fill French oak barrels.



Journeys End Wines

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