

Journeys End The Huntsman 2023

Expressive aromatics of violets, raspberry, and candy floss with hints of cinnamon spice. Juicy layers of red and dark berries break through on the palate accompanied by soft powdery tannins. An unintrusive, easy drinking summer red that is to be seriously enjoyed but not taken too seriously – cool down slightly for the ultimate summer braai/barbeque red.

variety : Shiraz | 63%Shiraz,21%Mourvedre,16%Grenache

winery : Journeys End Wines

winemaker : Michael Dawson

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 4.3 g/l **pH** : 3.5 **ta** : 5.2 g/l

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

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

ageing : Drink now and until 2026.

In 1811, the first ever hunt in the New World took place in the Western Cape, with hounds imported from Gloucestershire, UK. The foundations of the Cape Hunt hounds' original kennels were discovered by the Gabb family on the Journey's End estate, and this momentous site was chosen to form the base of our cellar. Our expressive and juicy red is named in the hounds' honour.

about the harvest: All grapes in this wine were handpicked.

in the cellar : 70% of the Shiraz and 100% of the Mourvedre and Grenache grapes were hand sorted and destemmed prior to fermentation. The traditional fermentations took 15 days to complete at 20 – 25°C in automated rotational tanks which submerge the skins using a very gentle action, ensuring soft, silky tannins. 30% of the Shiraz was fermented carbonically, producing a completely different flavour profile and therefore adding complexity to the eventual blend. Malolactic fermentation of all varieties took place in large format barrels, and the wine was left to mature for a further 12 months before being blended, fined and filtered.



Journeys End Wines

Helderberg

021 200 2698

www.journeysend.co.za