

Journeys End V5 Shiraz 2022

Intense ripe cherry, savoury olive and wild fynbos characters on the nose are rounded by a sweet cinnamon spice from generous oak maturation. On the palate, coastal freshness and Mediterranean minerality complement the soft powdery tannins and lengthy finish.

variety : Shiraz | 100% Shiraz

winery : Journeys End Wines

winemaker : Michael Dawson

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.27 g/l pH : 3.45 ta : 5.95 g/l

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

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

ageing : Best enjoyed now, but 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 varieties thrive in our unique coastal terroir.

in the vineyard : Shiraz grapes were hand harvested from South facing slopes from vineyard blocks exhibiting lower fertility with very concentrated dark and spicy fruit personality. Cooling South Easterly winds from False Bay allow for an extended ripening period while maintaining high natural acidity. The vineyard blocks are situated 190m above sea level, 7km from the ocean. The soil types are Oakleaf.

about the harvest: Harvest Dates: February – March 2021

in the cellar : 90% of the grapes were destemmed and sorted, then cold settled at 8°C for a period of 72 hours prior to fermentation, which was conducted at 24°C. Pump-overs were used for flavour, aroma, colour and tannin extraction. 10% of the grapes were subjected to immediate carbonic fermentation as whole bunches at 30°C.

Alongside alcoholic fermentation, malolactic fermentation was completed in stainless steel tanks before the wine was transferred into a combination of French (10% new, 60% second and third fill) and American (5% new, 25% second and third fill) for 18 months.



Journeys End Wines

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