



JOURNEY'S END  
STELLENBOSCH SOUTH AFRICA

#### BLEND COMPOSITION

100% Cabernet Franc

#### ORIGIN

W.O. Stellenbosch

#### IN THE VINEYARD

The Grapes were picked from block 4 which lies 180m above sea level on Tukulu dominant soils with a high decomposed granite content. The vines grow vigorously producing 12 tons/ha annually. Methodical leaf removal is practiced around the grape bunches to expose the grapes to the sun which decreases the green notes experienced in the eventual wine.

#### IN THE CELLAR

The grapes were processed immediately after picking early in the morning, they were hand sorted and destemmed before filling the 5000L truncated open top casks for fermentation. Fermentation in these vessels tend to finish quickly lasting 10-15 days between 18 – 26°C due to limited temperature control. During fermentation, the dry skins are gently punched back into the ferment ensuring gentle tannin extraction. The wine is then pressed off the skins and undergoes malolactic fermentation as well as a 14-month barrel maturation period in second fill French oak. After maturation, the wine was bottled. No animal derived products were used in the production of this wine making it vegan friendly.

#### TASTING NOTES

This wine displays intense ripe cherry, savoury kalamata olive and wild fynbos characters on the nose rounded up by a sweet cinnamon spice from generous oak maturation. Great balance is exhibited on the pallet with coastal freshness, Mediterranean minerality and soft powdery tannins with a lengthy finish. Best drunk now and until 2028.

#### WINE ANALYSIS

Alcohol: 13.5 %  
Total Acidity: 5.48

pH: 3.49  
Residual Sugar: 3.02g/l