



JOURNEY'S END

The Bluegum

2022

Blend Composition: 100% Merlot

Origin: W.O. Stellenbosch

Technical Notes: The grapes were hand harvested between 24° and 25° Balling from mid to the end of March, just before shrivelling set in, when the tannins and fruit had reached optimum ripeness.

After 24 hours of cold soaking, the must was fermented on the skins between 26°C and 28°C in closed, specially designed auto fermenters until dry. During this period the maximum fruit, colour and tannin extraction from the skins was made possible through very soft, continuous timer-regulated pump-over cycles. To soften the texture, the wine was left on the skins for one week after the fermentation period. Controlled malolactic fermentation took place in tank after which the Merlot was oak matured for 16 months using predominantly French oak, utilizing a small percentage new oak together with older wood as well as wood alternatives. This is done to prevent over wooding and by doing so preserving the elegance of our cool climate fruit.

Wine Analysis

Alcohol: 14%

pH: 3.49

Total Acidity: 5.66 g/l

Residual Sugar: 3.52 g/l



Tasting Notes: The wine has a vibrant, dark ruby red colour. A truly splendid nose of black cherry, sweet raspberry and black plums. The pallet is smooth and soft with abundant, black fruits, sweet liquorice and exceptionally fine tannins. The finish is clean, long and lingering.



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Journey's End, Stellenbosch



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