



JOURNEY'S END

Cap Classique Brut Reserve NV

Background: This Cap Classique is the first sparkling wine released by Journey's End to celebrate our 25th anniversary and the 50th anniversary of South Africa's Cap Classique tradition. The Journey's End Cap Classique label also pays tribute to Annie Gabb, who poured 25 years of passion into the farm, creating a wonderful home and leaving a legacy the Gabbs will proudly carry on.

Blend Composition: 66% Pinot Noir, 33% Chardonnay, 1% Pinot Meunier

Origin: W.O. Stellenbosch

In the Vineyard: Slightly unripe, healthy grapes are harvested early in the season by hand.

In the Cellar: Whole bunches are deposited directly in the presses and pressed very gently according to a Champagne pressing programme. Only the cuvée (the best quality juice) is used in the blend. After blending, yeast and sugar are added for a secondary fermentation in the bottle which takes 6 weeks, producing the magical bubble. The sparkling wine is matured in contact with the lees for an average of 18 months.

Wine Analysis

Alcohol: 12.1%

pH: 3.19

Total Acidity: 6.3 g/l

Residual Sugar: 9 g/l



Tasting Notes: This Cap Classique is a blend of red and white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. Notes of citrus, pear, crushed almond and biscuit, this MCC is full bodied and well balanced by fresh zestiness as a result of the naturally racy acidity and delicate fruit.

Maturation: Journey's End MCC Brut can age for at least 5 years from date of purchase.

Awards:

2022 – SA Wine Awards, Best MCC



Journeysendwines



Journeysend



Journey's End, Stellenbosch



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