



JOURNEY'S END  
**Family Reserve**  
2021

**Blend Composition:** 100% Cabernet Sauvignon

**Origin:** W.O. Coastal

**Technical Notes:** All grapes were hand harvested and de-stemmed but not crushed. Whole berries were transferred into stainless steel tanks for fermentation. The whole berries were cold soaked for 5 days prior to fermentation.

Fermentation lasted 15 days between 18 – 25°C in stainless steel tanks. A carefully planned pump over and delestage schedule ensured good aromatic extraction. The wine was thereafter subjected to a two-week post fermentation skin maceration where malolactic fermentation took place. After being pressed off the skins 70 % of the final wine was left to mature in a combination of 225 L, 300L and 500 L French oak barrels for 16 months. The other 30 % were oak matured in stainless steel tanks with staves for 10 months. Only before bottling the different components and barrels were blended.

**Wine Analysis**

Alcohol: 14.1%

pH: 3.48

Total Acidity: 5.75 g/l

Residual Sugar: 3.95 g/l



**Tasting Notes:** An elegant example of this noble variety, showing layers of ripe blackcurrants, red berry, mulberry and black plums with hints of cedar, savoury notes and mixed spice. A balanced wine with lots of fruit and fine notes of spice and tobacco on the palate. This wine displays a smooth, complex finish. The velvety character is a result of generous oak maturation resulting in finely textured tannins and a long-lasting finish. Complex and layered.



Journeysendwines



Journeysend



Journey's End, Stellenbosch



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