



JOURNEY'S END

## Lion's Ear

2023

**Background:** A wine inspired by a brightly coloured shrub in the vineyard's diverse native terrain: the *Leonotis leonurus*, also known as 'Lion's Ear'. Known for its range of medicinal properties, they are also a rich source of nectar for our local pollinator populations of bees and bird life.

**Blend Composition:** 100% Chardonnay

**Origin:** W.O. Coastal

**Technical Notes:** The vineyard is sustainably farmed. All vines are trellised and drip irrigated in the warm summer months before harvest. The yields are kept low to eliminate stress in the vine and ensure good, uniform ripeness.

All grapes are handpicked at optimum ripeness in the early hours of the morning. The vineyards, yielding around 8 tons per hectare, were harvested from mid to late February between 21°- 24° Balling. The grapes are whole bunch pressed, which reduces the absorption of phenolics and helps retain more of the grape's natural vibrancy. The grapes from each vineyard were individually vinified. The bulk of the wine was fermented in steel tanks at temperatures between 12-15°C and left on the lees for four months to accentuate the pronounced fruit character. Only 30 % of the final blend were barrel matured in 300 L French oak barrels for 6 months.

### **Wine Analysis**

Alcohol: 12.54%

pH: 3.43

Total Acidity: 5.73 g/l

Residual Sugar: 2.24 g/l



**Tasting Notes:** The wine has a bright hue with a golden straw colour. Fresh notes of yellow apple, citrus and dried apricots lingers in the glass. The yellow apple and chalky citrus notes with a creamy roundness continues on the palette. The flavours are vibrant, and the finish refined.



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Journey's End, Stellenbosch



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