



JOURNEY'S END  
**Night Watchman**  
2021

**Blend Composition:** 80% Shiraz, 20% Malbec

**Origin:** W.O. Coastal

**Technical Notes:** All grapes are handpicked and chilled overnight in a cold room. All bunches were hand sorted and destemmed before the whole berries were transferred into stainless steel tanks.

Before the fermentation starts the grapes undergo 4 days of cold soaking in 5,000 L stainless steel tanks. Fermentation lasted 15 days between 18 – 25°C. During fermentation a carefully planned pump over and punch down schedule were followed to create a wine with excellent fruit character and structure. Once fermentation is complete the skins are pressed in a traditional basket press and the wine is transferred to 500L second and third fill French oak barrels. Malolactic fermentation occurs in the barrel and helps to soften and enhance the natural wine flavors. The wine will spend 16 months in barrel to improved maturity and expose more flavors. Post oak maturation only the best barrels are selected for bottling.

**Wine Analysis**

Alcohol: 14%

pH: 3.41

Total Acidity: 5.5 g/l

Residual Sugar: 4.5 g/l



**Tasting Notes:** Wine has a deep purple ruby color. Finely crafted to portray layers of cherry, soft prune, blackcurrant, and hints of black pepper spice. The aromatics continue into the palate with added blueberry, a hint of roasted black olives and soft-spoken sweet spice. A versatile, vibrant medium-bodied dry wine.



Journeysendwines



Journeysend



Journey's End, Stellenbosch



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