



JOURNEY'S END
Pastor's Blend
2022

Background: This wine pays homage to the Pastor from the local village of Sir Lowry's Pass who regularly deliver Sunday sermons at the foot of the Journey's End vineyard and have assisted our team in channelling resources to uplift the local community. In 2020, the Journey's End Foundation was established to continue this support through various programmes, including a soup kitchen initiative that delivers over a million meals per year.

Blend Composition: 40% Cabernet Sauvignon, 30% Merlot, 20% Cabernet Franc, 5% Petit Verdot, 5% Malbec

Origin: W.O. Stellenbosch

Technical Notes: All blocks were picked by hand at optimum ripeness and stored overnight in a cold room to chill before they were processed the next morning. Grapes were hand sorted and de-stemmed but not crushed. Whole berries were cold soaked for 72 hours prior to fermentation.

Fermentation of all cultivars took around 15 days at 18 – 28 ° C in open fermentation tanks, with a carefully planned pump over/punch down schedule. The Cabernet Sauvignon tank was left on the skins for an extra 10 days before it was pressed. The Merlot and Cabernet Franc tanks were pressed directly after fermentation. Malolactic fermentation took place in 300 L barrels, and the wine was oak matured for 16 months before the final cuvée was blended for bottling.

Wine Analysis

Alcohol: 13.5%

pH: 3.35

Total Acidity: 5.83 g/l

Residual Sugar: 3.35 g/l



Tasting Notes: This red blend displays a complex bouquet of rich dark red fruit aromas including dark plums, black cherries and a hint of earthiness. These aromas are also experienced on the palate and are accompanied by sweet tobacco and Christmas cake characters. This wine has a well-integrated tannic structure showing elegance and some youth, as well as a potential to age gracefully.



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Journeysend



Journey's End, Stellenbosch



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info@journeysend.co.za