



JOURNEY'S END

Sir Lowry

2022

Blend Composition: 100% Cabernet Sauvignon

Origin: W.O. Stellenbosch

Technical Notes: Journey's End has a cool coastal climate that promotes longer ripening periods for the grapes and it adds greater overall quality of the final wine. Grapes were handpicked early in the morning from 2 different blocks. All our vineyards are sustainably farmed.

Grapes were hand sorted and destemmed but not crushed. Whole berries were cold soaked for 4 days before the tanks were inoculated. Fermentation took about 15 days at 18 – 28 ° C with a carefully planned pump over/punch down schedule in open fermenters. Malolactic fermentation was done in barrels and only the free run wine was used in this blend. Wine was oak matured for 18 months in French oak barrels. After the final blending the wine was only cross flowed before bottling.

Wine Analysis

Alcohol: 14%

pH: 3.68

Total Acidity: 5.73 g/l

Residual Sugar: 4.0 g/l



Tasting Notes: A good garnet colour in the glass. The nose is complex with darker fruits standing out like blackcurrants, rich dark plums and some lovely savoury depths of smoky spice, meat extract and pencil shavings. Designed for the longer haul, the 18 months French oaking gives it the power and structure to mature for a long period. Dark fruits showcase on the palette and complemented by a good textured tannin profile. Wine pairs very well with red meat dishes.



Journeysendwines



Journey's End, Stellenbosch



Journey's End Wines



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Journeysend.co.za



info@journeysend.co.za