



JOURNEY'S END

Spekboom Sauvignon Blanc

2024

Blend Composition: 100% Sauvignon Blanc

Origin: W.O. Coastal

Technical Notes: The vineyards are subject to cooling mists that roll in from the Atlantic Ocean. The combination of excellent soil, varying aspect, slopes and the high rainfall of 700mm to 1100mm per year all contribute to the uniqueness of this Sauvignon Blanc. The grapes ripen without human intervention and the vineyards are carefully nurtured and monitored for optimal picking times. The vineyards are situated high up in the mountains, receiving direct South-Western cold Atlantic winds which helps the grapes retain their fruit flavours. The cool nights and cool South-westerly wind in the afternoons cool the vineyards down and helps to form the elegant fruit flavours displayed in the wine. Soil types consist of weathered granite to deep red and well drained soils.

The grapes were picked in the early morning to ensure they arrived at the cellar in optimum condition and all efforts were made to limit their exposure to oxygen. All bunches were hand sorted then destemmed. All the grapes were given 36 hours extended skin contact in the press before only the free-run juice was transferred to tank for fermentation. The wines were fermented at very low temperatures with a selected yeast strain to highlight the vineyard's specific characteristics. After fermentation the wine was left for a further five months in contact with the lees, then carefully prepared for bottling.

Wine Analysis

Alcohol: 13.38%

pH: 3.25

Total Acidity: 5.9 g/l

Residual Sugar: 1.9 g/l



Tasting Notes: Intensely aromatic and complex Sauvignon Blanc. The nose showcases lovely layers of aromatics like citrus, grapefruit, hints of apple and guava. The aromatics from the nose continues through onto the palette and the fresh lively acidity contributes to a lively balanced finish.



Journeysendwines



Journey's End, Stellenbosch



Journey's End Wines



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