



JOURNEY'S END
V6 Sauvignon Blanc
2023

Background: The Varietal Series is a selection of exceptional estate wines that deliver the expression of our vineyard and what we do at Journey's End, while exploring how different varieties thrive in our unique coastal terroir.

Blend Composition: 100% Sauvignon Blanc

Origin: W.O. Stellenbosch

In the Vineyard: Sauvignon blanc grapes were hand harvested from a parcel resting on South facing slopes, consisting predominantly of Tukulu with a decomposed sandstone sediment. This is the most elevated block at Journeys End at 290m above sea level and produces vines with large canopies providing excellent protection against the prevailing South Easterly wind.

The vineyard block rests 280m above sea level, 7 km from the ocean. The soil type is predominantly Tukulu.

In the Cellar: Bunches are hand sorted, destemmed, and gently crushed before undergoing eight hours of skin contact to enhance aromatic extraction – all done in a very reductive style. The juice was cold settled before being racked into the stainless-steel fermentation tanks. Temperatures were kept below 13°C throughout the fermentation to retain aromatic intensity. The fermentation lasted 30 days at low temperatures after which the wine was racked into separate steel maturation vessels for 10 months with regular lees stirring for additional mouthfeel.

Analysis: Alc: 13.5% | pH: 3.37 | TA: 5.93 g/l | RS: 2 g/l



Tasting Notes: Clear pale lemon colour with hints of green. A pronounced nose with lime, green fig, kiwifruit, gooseberries, and hints of herbaceous and mineral characteristics. The palate displays beautiful kiwifruit and tangy green apple flavour on the palate. A lovely weight and round-mouth feel on the mid-palate, balanced acidity bringing freshness and length to the finish.

Planting Date: 2001 | **Irrigation:** Drip Irrigation | **Aspect:** South facing | **Trellis System:** Extended Perold
Rootstock: Richter 110 | **HA Planted:** 2.43 | **Harvest Dates:** February 2023

Maturation: Best enjoyed now, but will gracefully age and reward cellaring for up to 5 years.

