



JOURNEY'S END

Ad Infinitum 2024

Background: A play on words with Journey's End, the name Ad Infinitum is a nod to the wine's compelling length on the palate, which seems to go on and on to infinity. The cool sea breeze from the Atlantic Ocean lends our white Bordeaux blend complexity, elegance and a saline freshness.

Blend Composition: 80% Sauvignon Blanc, 20% Semillon

Origin: W.O. Stellenbosch

In the Vineyard: The very best grapes from Sauvignon Blanc block 6A, and our 25-year-old Semillon vines from Block 12, were handpicked early in the morning to retain the delicate aromas of the fruit. These vineyards lie at the Southern extremity of the Stellenbosch wine region and exhibit naturally high acidity, freshness and saline minerality that is clearly expressed in the wine.

The vineyards are situated 200m above sea level, and just 7km from the ocean, with soil types of Tukulu and Oakleaf.

In the Cellar: Following 8 hours of skin contact, only the free run juice was used, with limited exposure to oxygen to preserve the fresh fruit quality and aromas. The wine was clarified through flotation settling and then fermented at 12°Celsius.

The Ad Infinitum was fermented in a second fill 2000L Ovunum French oak barrel (*in between an egg and oval shape and the first of its size in South Africa*), followed by a ten-month maturation period with less frequent stirring.

Analysis: Alc: 13.5% | pH: 3.21 | TA: 6.2 g/l | RS: 1.8 g/l



Tasting Notes: The Ad Infinitum is a passion project in appreciation of all things white Bordeaux, lime in colour and exhibiting pronounced green fig, kiwifruit, lemongrass, and Cape gooseberry. The palate is full, rich, and round with apparent salinity and granite minerality. Light oak toasting allows for absolute freshness and fruit expression while adding body and weight.

Planting Date: 2008 | **Irrigation:** Drip Irrigation | **Aspect:** South facing | **Trellis System:** Extended Perold
Rootstock: Richter 110 | **HA Planted:** 1.2 | **Harvest Date:** SB - 08 Feb 2023/SEM - 14 Feb 2023

Maturation: Enjoy now. Will gracefully age and reward cellaring for up to 7 years.



Journeysendwines



Journey's End, Stellenbosch



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Journey's End Wines



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Certified

