



JOURNEY'S END

Haystack Chardonnay 2025

Background: A fresh and vibrant Chardonnay that takes its name from the age-old practice of planting wheat between the rows of vines, as a natural way to prevent weeds and stabilise the topsoil. This is just one of several organic and bio-dynamic practices on our estate, and the wine pays homage to the preservation and protection of nature under our stewardship at Journey's End.

Blend Composition: 100% Chardonnay

Origin: W.O. Coastal

Technical Notes: The grapes were handpicked between 21 and 23° balling. A portion were pressed as whole bunches, while the other portion was destemmed and gently pressed.

The juice was left to settle for 24 hours enzymatically before being pumped into (95%) stainless steel tanks and (5%) older 300L French oak for fermentation. Different yeasts were used to enhance the flavour profile of the wine. Fermentation took around 25 days at temperatures ranging between 11 - 14 °C. The wine was then left in stainless steel tanks at low temperatures for a total of four months post-fermentation with weekly lees stirring to broaden the mouthfeel and enhance the wines preservation.

Wine Analysis:

Alcohol: 12.5%

pH: 3.39

Total Acidity: 5.2 g/l

Residual Sugar: 4.5 g/l



Tasting Notes: Clear and bright straw coloured with a hint of green. Fresh and vibrant aromas of apple, pear, and citrus. On the palate, you'll find a crisp acidity balanced with tropical fruit and a lingering creaminess. The finish is clean and refreshing, with a lingering note of fruit and a subtle, buttery texture



Journeysendwines



Journey's End, Stellenbosch



Journey's End Wines



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