



JOURNEY'S END

Weather Station 2025

Background: This bright and balanced Sauvignon Blanc is named after the famed SB11 'Weerstasie Kloon' (Weather Station clone), one of the core components used in this wine. First propagated in Stellenbosch in the 1920s, the clone made a huge resurgence in the late 1970s. The nickname 'The Weather Station' arose as the original plantings were done beside an old weather station, which proved invaluable in enabling the farms to spot oncoming changes in the weather and thus pick their fruit at its optimum condition.

Blend Composition: 100% Sauvignon Blanc

Origin: W.O. Coastal

Technical Notes: The Weather Station is picked from the highest vines on the farm, above 200m above sea level and just 9km away from the False Bay coastline. Grapes were handpicked early in the morning while temperatures were still cold to ensure minimal oxidation and preserve delicate fruit flavours. Bunches are hand sorted, destemmed, and crushed gently.

Eight hours of skin contact enhances aromatic extraction, and the juice is settled enzymatically before being racked into the fermentation tanks. The wine was kept in stainless steel tanks for 4 months, with the temperature maintained at 13°C to retain the intensity of the aromas. Weekly lees stirring added richness, complexity and helps the wine age gracefully over time.

Wine Analysis:

Alcohol: 12.5%

pH: 3.58

Total Acidity: 5.3 g/l

Residual Sugar: 3.3 g/l



Tasting Notes: Clear pale lemon colour with hints of green. The 2023 edition of the Weather Station displays pronounced green apple, citrus and grapefruits complimented by salty minerality and hints of kiwifruit. A lovely weight and round-mouth feel on the mid-palate, balanced natural acidity bringing with it freshness and length to the finish. Ready to drink now.



Journeysendwines



Journey's End, Stellenbosch



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Certified

