

Journeys End Destination Chardonnay 2023



Region

This famous region is 30 miles north east of Cape Town yet still close enough to the ocean to benefit from cool maritime conditions. These beautiful vineyards are dominated by scenic mountains and the region is home to some of the Cape's most famous and influential wine estates. The most noted and important vineyards are located on the prized slopes of the Simonsberg Mountain. This small and highly rated sub-zone has fantastic terroir and is where many of South Africa's top red cuvees are produced.

Producer

The stunning vineyards on the Journey's End estate were purchased and replanted by Shropshire resident Roger Gabb in 1996. With son Rollo now at the helm the consistently strong run of top wine awards is testament to its status as one of South Africa's most premium wine estates. This beautiful location in the Helderberg Basin near Sir Lowry's Pass benefits from south-facing slopes and cool coastal breezes. There is also a great belief in minimal intervention in the vineyards, allowing nature to do her best at expressing the unique terroir. The estate has impressive ethical and sustainability credentials. It is fully solar powered and Fairtrade certified, and recently received recognition for its commitment to this with an Ethical Company of the Year Award.

Tasting Notes

The Destination is the pinnacle of white winemaking at Journey's End maturation in 300L French oak barrels (15% new) for 10 months with stirring. The nose is complex and delivers concentrated stone fruit with layers of citrus, lemongrass, tropical fruit, and hints of smoky spice attributed to generous oak aging. The ever present natural minerality and acidity ensure freshness and adds focus to a long-lasting creamy finish.

Food

This is the perfect pairing for hearty poultry dishes and grilled fish.

Technical Information

Country	South Africa
Region	Stellenbosch
Grape(s)	Chardonnay (100%)
Type	White
Style	Fruity
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Not Set	
Organic/Biodynamic	Organic practices	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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