



WHALEHAVEN TERROIR SERIES

*A future focused on cool climate Pinot Noir
from the Hemel-en-Aarde Valley*

GRANITE ROCK PINOT NOIR

2020 VINTAGE
UPPER HEMEL-EN-AARDE VALLEY

DESCRIPTION

An olfactory journey to the cool climate terroir of the Upper Hemel-en-Aarde Valley. The earthy sensuality of this iconic Pinot Noir with aromas of deep violet, forest floor and toffee apple enlivens your soul and your glass. Hints of blackberries, succulent ripe plums and blackcurrants titillate the palate. Silky, well-integrated tannins, that will gracefully mature with time..

The Whalehaven Terroir Series is a reflection of the cool-climate Hemel-en-Aarde terroir.

VINEYARDS & TERROIR

The grapes come from PNI15 and PNI13 clone vines on north facing slopes. The vines experience, on average, 750mm of rain each year with south-easterly winds in the spring and summer and north-westerly winds in the autumn and winter. The soil is composed of a coarse gravel loam of decomposed granite and sedimentary gravel mix which overlays a saprophytic clay of weathered granite, whilst the top soil is a coarse loam with a medium gravel. Along with natural rainfall, the vines are supplemented with under vine micro jet irrigation every second row.

VARIETY: 100% Pinot Noir

WINE OF ORIGIN: Wine of origin Upper Hemel-en-Aarde

BOTTLING DATE: 22nd October 2021

ANALYSIS: pH 3.72 | Total acidity 5.2g/l | Residual sugar 1.1g/l | Alcohol 14.30%

VINIFICATION

The grapes were handpicked in the early morning on 4th February 2020 into 18kg lug boxes at a Balling of 23°. Once picked the grapes were placed in cold storage for overnight cooling at a temperature of 8°C. The following day the grape bunches were hand sorted before being de-stemmed and then placed on a vibrating sorting table for berry sorting to ensure only the highest quality. Thereafter the tank's cooling system is switched off, allowing for the grapes to warm up naturally before being inoculated with Rubino Extra yeast at 30g/hl. Once begun, fermentation took 11 days to complete before the wine was pressed and left to settle for two days. Thereafter the wine was inoculated with MLF bacteria and moved to barrel for Malo-Lactic fermentation. Once complete, the wine is then racked and sulphurated before returning to barrel for a further 9-10 months of maturation before being filtered and bottled.