



WHALEHAVEN TERROIR SERIES

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

SANDSTONE STRATA CHARDONNAY

2020 VINTAGE
UPPER HEMEL-EN-AARDE VALLEY

DESCRIPTION

An exceptional cool-climate Chardonnay with great ageing potential that offers the fresh kiss of a sea breeze on a warm summers night. A complex bouquet of white fragrant flowers and heady top notes of nectarous honeysuckle that develops into flavours of persimmon. The finish is rich and elegant with undulating waves of vanilla.

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

VINEYARDS & TERROIR

The grapes come from CY5 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 Longlands/Avalon soil and a fine Table Mountain sandstone of which 15% is clay. Along with natural rainfall, the vines are supplemented with under vine micro jet irrigation in every second row.

VARIETY: 100% Chardonnay

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

BOTTLING DATE: 12th August 2021

ANALYSIS: pH 3.62 | Total acidity 6.3g/l | Residual sugar 2.5g/l | Alcohol 13.02%

VINIFICATION

The grapes were handpicked in the early morning on 2nd March 2020 into 18kg lug boxes at a Balling of 22.1°. Once picked the grapes were placed in cold storage for overnight cooling to a temperature of 8°C. The following day the grape bunches were hand sorted before being put straight into the press for whole bunch pressing up to 1 Bar. Thereafter the juice is moved to tank where it remained untouched for one to two days and allowed to settle. The juice was then racked off its heavy lees and allowed to heat up naturally before being inoculated with Lallemend ICV D21 yeast at 30g/hl and then moved to barrel for fermentation to take place for seven days. The lees was no stirring of the lees during the maturation period. The wine was then racked off its lees, given a light sulphuring and allowed four months maturation before being given a light filtration and bottled.