



WHALEHAVEN RESERVE SERIES

*A cool climate terroir-driven range of Pinot Noir
from the Upper Hemel-en-Aarde valley, that are the icons of the Whalehaven range*

EARTHSCAPE RESERVE

Pinot Noir

2020 VINTAGE
UPPER HEMEL-EN-AARDE VALLEY

DESCRIPTION

An exceptional, limited production Pinot Noir that whispers to connoisseurs and collectors to explore its complex perfumed character. Haunting floral notes of peonies, cherry blossom and sweet violets that are followed by waves of bold fruit flavours of cherry and raspberry. This wine is a ballerina that with each swirl unveils a pirouette of complex floral notes, wild mushrooms and cherry. Every sip is a wonder.

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 ultimate barrel selection of Whalehaven falls part of the Reserve Series that is an expression of the winemaker's expertise in meticulously tasting and evaluating each barrel, to identify those that offer stand-out aromas, tastes, and mouthfeel, ensuring those barrels merit separation and elevation. Coopers used were Francois Freres and Tremeaux.

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.