

Whalehaven Terroir Series

Mountain Store Pinot Noir 2023

DESCRIPTION

A floral bouquet consisting of crushed violet, rose petals and Japanese cherry blossom with waves of wild strawberry, complemented by earthy undertones and a touch of clove. A velvety entry of soft raspberry puree ends with a praline quality with notes of mocha and toasty spice, centered by a red cherry essence.

VARIFTIES

100% Pinot Noir

TFRROIR

Wine of origin Elgin Valley

BOTTLING DATE

22 November 2023

VITICULTURE & VINIFICATION

The 2023 growing season was cooler and drier than normal during winter, but it turned warm and wind-free. Grapes were handpicked and transported in temperature-controlled reefers to the winery. There, they were de-stemmed without crushing, gently handled to avoid harsh tannin extraction, and analysed to ensure optimal juice pH and nutrient levels. Argon gas was used to prevent oxidation, and a quasi-cold soak allowed natural fermentation to start slowly. Délestage was used for gentle cap management during fermentation. After alcoholic fermentation, the grapes were pressed and the wine was racked twice to ensure clean wine for barrel aging. The wine was aged in 228liter Burgundian barrels, inoculated with Malo-lactic bacteria, and sulphured after fermentation. Regular tastings every eight weeks allowed for tailored actions and selection for the reserve range. The wine was racked to a tank in November for filtration and bottling.

ANALYSIS

pH 3.18 Residual sugar 1.9g/l.

Total acidity 6.4g/l Alcohol 13.5%