



Whalehaven Classic Cultivar Pinotage 2022



DESCRIPTION

A uniquely South African wine. Red centre with purple edges. Sweet violets, tobacco, and a hint of fynbos on the nose. Vibrant redcurrant, mulberry and plum notes on the palate, with layers of juicy red fruits and liquorice on the finish. A tightly packed, barbecue-friendly wine accessible enough for drinking now but with enough structure to benefit from a few years of cellaring.

VARIETIES

100% Pinotage

TERROIR

Wine of origin Coastal Region

VITICULTURE & VINIFICATION

Grapes were lightly crushed and cold soaked for 5 days prior to fermentation. The wine was fermented at optimal temperatures of between 24-30°C for approximately 6 days. After maturation in French and American 225L barrels for 12 months the wine was filtered and bottled.

ANALYSIS

pH 3.54

Residual sugar 2.3g/l.

Total acidity 5.5g/l

Alcohol 14%

BOTTLING DATE

20 September 2024