

Whalehaven Reserve Series

Seascape
Chardonnay 2022



The Reserve Series is the ultimate barrel selection of Whalehaven 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.

DESCRIPTION

The Chardonnay 2022 dances with the vibrant essence of sun-kissed oranges, delicate freesia blossoms, and the zesty embrace of lime cordial, all swirling gracefully around the senses. It culminates in a very nice length and finish, with flavours of fresh whipped lemon curd, acacia honey, and freshly cut hay. This vintage exudes freshness and finesse, balanced with concentration and depth.

VARIETIES

100% Chardonnay

TERROIR

Wine of origin Upper Hemel-en-Aarde Valley

VINEYARDS

The grapes are from two Chardonnay Vineyards separated by a small irrigation dam in the Upper Hemel en Aarde.

VITICULTURE & 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.

BOTTLING DATE

100% Chardonnay

ANALYSIS

pH 3.62

Residual sugar 1.8g/l.

Total acidity 6.6g/l

Alcohol 13%