



WHALEHAVEN

A TRIUMPH OF NATURE

HERMANUS



## Whalehaven Terroir Series

*Sandstone Strata*

Chardonnay 2022

### DESCRIPTION

A world-class cool-climate Chardonnay, poised for ageing, evoking refreshing ocean breeze on a summer evening. Its intricate bouquet of citrus blossoms and delicate top notes of honeysuckle unfold into flavours of ripe yellow apple. The finale is luxurious and rich, reminiscent of a light meringue.

### 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 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 Lallemant 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

5 June 2024

### ANALYSIS

pH 3.44

Residual sugar 3.8g/l.

Total acidity 6.9g/l

Alcohol 13%