



WHALEHAVEN

A TRIUMPH OF NATURE

HERMANUS

Whalehaven Classic Cultivar Sauvignon Blanc 2024



DESCRIPTION

This cooler-climate Sauvignon Blanc from coastal vineyards adds saline and mineral notes to its typically aromatic varietal profile. Inviting green apple, bell peppers and lemongrass aromas are evident on the nose, while delicate flavours of fig, pear and passionfruit develop elegantly on the palate. Serve chilled for maximum enjoyment.

VARIETIES

100% Sauvignon Blanc

TERROIR

Wine of origin Coastal Region

VITICULTURE & VINIFICATION

After pressing the juice was cooled down to allow settling before it was racked of its lees. The juice was then inoculated with yeast and fermented between 12-14°C. The wine was then cleaned, filtered, and bottled for consumption.

ANALYSIS

pH 3.22

Residual sugar 2.7g/l.

Total acidity 7.3g/l

Alcohol 13%

BOTTLING DATE

20 September 2024