



Whalehaven Reserve Series

Seascape Chardonnay 2023



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 initial aromas are buttered melba toast, peat, and spice but slowly reveal apricot, peach and yellow apple with a sea spray top note. There is a light, almost ethereal nature to it. The palate shows riper stone fruit mingled with crushed almonds, all threaded with a spirited acidity. The mid-palate is clean and precise, with a subtle jasmine florality that extends to the long finish.

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 2023 growing season started with a cool, dry winter but became warm and wind-free, resulting in a smaller harvest. Bird netting was used to protect the grapes from birds, but heavy rainfall before harvest caused canopy management issues. Removing the nets and thinning leaves helped dry the vines, improve air circulation, and enhance flavour development. Grapes were handpicked on March 3rd and 9th after regular tasting. At the winery, they were whole-bunch pressed for juice with fewer solids and lower phenolic extraction. The juice was immediately transferred to 228-liter Burgundian barrels for natural fermentation. Extensive analysis ensured optimal juice pH and nutrient levels. Post-alcoholic fermentation, barrels were sulphured to prevent malo-lactic 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 protein stability, filtration, and bottling.

ANALYSIS

pH 3.27

Residual sugar 3.2g/l.

Total acidity 7.5g/l

Alcohol 13%