



WHALEHAVEN

A TRIUMPH OF NATURE

HERMANUS

Whalehaven Terroir Series

Granite Rock

Pinot Noir 2017



DESCRIPTION

From the soil of the Upper Hemel-en-Aarde Valley is the ultimate expression of a cool-climate, terroir-driven wine. Beautiful and nuanced, balanced in their richness, this iconic pinot noir concertinas into red fruit pastilles, red raspberries and wild strawberries. Dimensions of white pepper and dried fennel on the nose and complexity and intrigue will stand the test of time. Silky tannins leave one with a smooth finish.

VARIETIES

100% Pinot Noir

TERROIR

Wine of origin Upper Hemel-en-Aarde Valley

VITICULTURE & VINIFICATION

The grapes were handpicked in the early morning into 18kg lug boxes at a Balling of 24.1°. Once picked the grapes were placed in cold storage for overnight cooling at a temperature of 4°C. The following day the grape bunches were hand sorted before being de-stemmed and then placed on a vibrating sorting table for berry sorting to ensure only the highest quality. Thereafter the tank's cooling system is switched off, allowing for the grapes to warm up naturally before being inoculated with LallemendRC212 yeast at 30g/hl. Once begun, fermentation took 14 days to complete before the wine was pressed and left to settle for two days. Thereafter the wine was inoculated with MLF bacteria and moved to barrel for Malo-Lactic fermentation. Once complete, the wine is then raked and sulphurated before returning to barrel for a further 9-10 months of maturation before being filtered and bottled

ANALYSIS

pH 3.64

Residual sugar 2.8g/l.

Total acidity 5.2g/l

Alcohol 14%