



WHALEHAVEN

A TRIUMPH OF NATURE

HERMANUS

Whalehaven Terroir Series *Granite Rock* Pinot Noir 2015

DESCRIPTION

An epic vintage showcasing the elegant ageing potential of this cool-climate, terroir driven wine from the Upper Hemel-en-Aarde Valley. Complex layers of earth, floral aromas of dried violets, dark cherry and plums, followed by hints of vanilla and old spice. A touch of mocha accentuates the dark fruit flavours. Tannins are silky smooth and offer a graceful, lingering finish.

VARIETIES: 100% Pinot Noir

ORIGIN: Wine of origin Upper Hemel-en-Aarde

DATE BOTTLED: 3rd February 2016

VINEYARDS & TERROIR

The grapes come from nine-year-old PN115 and PN113 clone vines on north facing slopes. The vines experience, on average, 750mm of rain each year with south-easterly winds in the spring and summer and north-westerly winds in the autumn and winter. The soil is composed of a coarse gravel loam of decomposed granite and sedimentary gravel mix which overlays a saprophytic clay of weathered granite, whilst the top soil is a coarse loam with a medium gravel. Along with natural rainfall, the vines are supplemented with under vine micro jet irrigation every second row.

VINIFICATION

The grapes were handpicked in the early morning on 2nd February 2015 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 Lallemend RC212 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 racked 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 2.3g/l.

Total acidity 5.8g/l

Alcohol 15.13%

