



WHALEHAVEN

A TRIUMPH OF NATURE

HERMANUS

## Whalehaven Terroir Series

*Sandstone Strata*

Chardonnay 2023



### DESCRIPTION

Delicate scents of wild jasmine, alpine flowers and chalk dusted with spice arouse the nose, while white peach, apple, and tinned pears add some intrigue. A zesty acidity greets the palate, giving clean lines and focus augmented by a grippy, steely-edged texture. On top are juicy tangerines, apple puree, orange travel sweets and lemon fridge cheesecake.

### 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 3.19

Residual sugar 3.3g/l.

Total acidity 8.0g/l

Alcohol 13%