



WHALEHAVEN

A TRIUMPH OF NATURE

HERMANUS

CONSERVATION COAST PINOT NOIR 2013

DESCRIPTION

A cool climate terroir driven wine. Rustic garnet colour with hints of purple on the edges. Floral and fruity notes of ripe cherries and plums give way to spicy tones of cinnamon and cloves. The fruit spectrum deepens in the mouth, yielding savoury, earthy flavours which complete a well-balanced wine with a full mid palate and silky tannins. A Pinot noir experience.

VARIETIES

100% Pinot Noir

ORIGIN

Wine of origin Upper Hemel-en-Aarde

DATE BOTTLED

17th June 2014

VINEYARDS & TERROIR

The grapes come from seven-year-old PNI 15 and PNI 13 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 15th February 2013 into 18kg lug boxes at a Balling of 23.2°. 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 destemmed 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 Lallemant 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 3.56

Residual sugar 3.7g/l

Total acidity 5.9g/l

Alcohol 14.19%

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