



# WHALEHAVEN

HERMANUS • SOUTH AFRICA

## CHARDONNAY 2016

### DESCRIPTION

A cool climate terroir driven wine. Light straw in colour. Notes of chalky limestone, fresh fruit salad and trifle develop into a rich lemon-custard Danish and toasted almond finish. A Chardonnay experience.

### VARIETIES

100% Chardonnay

### ORIGIN

Wine of origin Upper Hemel-en-Aarde

### DATE BOTTLED

14<sup>th</sup> September 2017

### VINEYARDS & TERROIR

The grapes come from nine-year-old CY5 clone vines on north facing slopes. The vines experience, on average, 750mm of rain each year with southeasterly winds in the spring and summer and northwesterly winds in the autumn and winter. The soil is composed of a Longlands/Avalon soil and a fine Table Mountain sandstone of which 15% is clay. Along with natural rainfall, the vines are supplemented with under vine micro jet irrigation in every second row.

### VINIFICATION

The grapes were handpicked in the early morning on 10<sup>th</sup> March 2016 into 18kg lug boxes at a Balling of 23.2°. Once picked the grapes were placed in cold storage for overnight cooling to a temperature of 4°C. The following day the grape bunches were hand sorted before being put straight into the press for whole bunch pressing up to 1.2 Bar. Thereafter the juice is moved to tank where it remained untouched for one to two days and allowed to settle. The juice was then racked off its lease and allowed to heat up naturally before being inoculated with Lallemand ICV D21 yeast at 30g/hl and then moved to barrel for fermentation to take place for nineteen days. The lees was stirred every day for two weeks directly after fermentation and then twice a week for three months thereafter. The wine was then racked off its lees, given a light sulphuring and allowed four months maturation before being given a light filtration and bottled.

### ANALYSIS

pH 3.45

Total acidity 6.3g/l

Residual sugar 2.6g/l

Alcohol 13.78%