

WhaleHaven Pinot Noir 1998

Sweet gamey aromas, enhanced by raspberry and strawberry fruit. Strawberry follows through on the palate combining well with succulent cherries and violets. Well structured and elegant, yet powerful.

variety : Pinot Noir | Pinot Noir

winery : Whalehaven Wines

winemaker : Storm Kreusch

wine of origin :

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.68 ta : 6.1 g/l

type : Red

pack : Bottle **closure :** Cork



in the cellar : Harvesting started on Friday 13th February and all went well. The grapes were once again sourced from Oak Valley farm in Elgin, using a blend of Burgundian clones - 113, 9A & PN52.

After de-stalking, the mash was cooled down to 10Â°C for an average of 4 days. As the juice was allowed to warm up it was inoculated with pure yeast culture. Punching down and pumping over was done 3 times a day during fermentation. After 12 days skin contact the wine was pressed off the skins and malolactic fermentaiton took place. Maturation in small French oak for 12 months, 32% new oak, 30% 2nd fill, 38% 3rd fill. The wine was bottled unfiltered to retain natural flavours. Sedimentation mya occur with bottle maturation.