

WhaleHaven Pinot Noir 1997

Garnet colour. Distinctive nose with ripe berry, coffee, sweet and spicy wood and leathery aromas. Sweet gamey flavours combine with ripe raspberries and cherries in the mouth. Palate elegant, yet full.

variety : Pinot Noir | Pinot Noir

winery : Whalehaven Wines

winemaker : Storm Kreusch

wine of origin : Elgin

analysis : alc : 13.0 % vol rs : 1,9 g/l pH : 3,6 ta : 6,0 g/l



ageing : Drink now to 5 years.

in the cellar : The 1997 Vintage was later than usual and the first grapes were harvested on 7 March 1997. Using the Burgundian clones 113, 9A & PN52, which were carefully sourced from Oak Valley in Elgin.

After destalking, pure yeast culture was added immediately and fermentation was underway. Punch down and pump over was implemented 3 times daily. Maximum fermentation temperature was 30°C. Wine was left in contact with the skins for a total of 11 days. After pressing MLF took place. 30% underwent MLF in oak barrels. The wine was racked off Malo-lactic lees into 30% new oak, 55% 2nd fill and 15% 3rd fill. This wine was bottled unfiltered to retain natural flavours. Sedimentation may occur with bottle maturation.

Enjoyed on the world famous Blue Train, ranked top Pinot Noir in 1998.