

## WhaleHaven Baleine Noire 1998

The wine is characterised by a slight petillance to enhance the freshness. The nose reveals rich cherry aromas with a hint of peppery spice and mint. Plummy fruit and tobacco whiffs integrate well with the supple tannins.

**variety :** Merlot | Baleine Noire

**winery :** Whalehaven Wines

**winemaker :** Storm Kreusch

**wine of origin :** Elgin

**analysis :** alc : 12.5 % vol   rs : 2.9 g/l   pH : 3.6   ta : 6.1 g/l



**ageing :** Enjoy in its youth, or lay down for 1 to 2 years.

**in the cellar :** An unwooded blend of 85% Merlot and 15% Cabernet Franc, sourced from the Elgin ward. Merlot harvested at 21°Balling; pH 3,36; TA 7,1g/l. Gentle punching of the cap, until fermentation almost finished. Cabernet franc harvested at 23,2°Balling; pH3,4; TA 6,9 g/l. Punch down & pump over twice daily. After alcoholic fermentation was complete, the wine was left in contact with the skins, totaling 19 days skin contact before pressing.

Only 500 cases produced.