

WhaleHaven Cabernet Sauvignon 1997

Luscious cherry, cassis and a hint of coffee aromas dominate the nose, Intense violet and cinnamon flavours are elegantly contained with well-structured tannins.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Whalehaven Wines

winemaker : Storm Kreusch

wine of origin : Elgin

analysis : alc : 13.0 % vol rs : 1,5 g/l pH : 3,6 ta : 6,2 g/l

ageing : Sediment may occur during bottle maturation, as the wine has not being fined or filtered.

in the cellar : The 1997 vintage was late and needed patience and nerves. The Cabernet Sauvignon only ripened and was harvested at 22,6°Balling on the 4th April. Pure yeast culture was added. Punch down and pump over 2-3 times daily. Alcoholic fermentation was complete in 7 days. Post fermentation skin contact was allowed for 11 days. After pressing, Malo-Lactic Fermentation was completed. The wine was matured in oak barriques for 14 months.