

WhaleHaven Merlot 1997

Garnet in colour. Decadent chocolate/mocha aromas dominate the minty, herbaceous tones. Firm fleshy fullness integrates well with the dusty charm. 8 Months maturation in small French oak barrels.

variety : Merlot | Merlot

winery : Whalehaven Wines

winemaker : Storm Kreuzsch

wine of origin :

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.5 ta : 5.8 g/l



in the cellar : The grapes were sourced from the high altitude vineyards of Oak Valley, Elgin. Predominantly Italian clone Merlot. Harvested at 23° Balling; pH 3,2 and TA 7,9g/l. After de-stalking, pure yeast culture was added. Once fermentation commenced, enzymes were added to assist colour extraction. Pumping over and punching down was undertaken 3 to 4 times daily. Maximum fermentation temperature was 30°C.