



Casa Da BALEIA

2022 PINOT NOIR

100% Pinot Noir

Discover a place of whales and wonder, where wines are born from rocky limestone soil in a remote and unspoilt corner of the Cape South Coast. Here vines overcome fierce elements to create fruit with singular character and depth of flavour. Beyond evocative wine, Baleia is also about finding harmony between self, others and nature in pursuit of life's perfect equilibrium.

WINEMAKING PHILOSOPHY

When showcasing this wine amongst some of the top winemakers in South Africa, a comment emerging from the discussion: Baleia will have to re-write the Pinot Noir book with that terroir. Working with such extreme minerality, wind and hard, limestone rich soils require a refined approach. This is a journey of discovery for us.

VINEYARD PHILOSOPHY

Baleia believes that living soils = strong roots = healthy vines = perfectly ripened fruit. We believe that through science and meticulous farming with attention to the details, we can produce grapes that truly reflect the terroir in which they are grown.

VINTAGE NOTES

The 2022 Vintage was characterised by heavy winter rains and a wet Spring which resulted in optimum reserve build up. A drier flowering and ripening period ensured for a decent crop size.

WINE LIST DESCRIPTION

A Pinot Noir with a bouquet of ripe strawberry, cedar leaf and Cyprus with a palate of sour cherry and Turkish delight. Elegant white meat dishes and warm salads pair well with this wine. Serve slightly chilled. This wine will benefit from decanting.

TECHNICAL DETAILS

YEAR PLANTED	2009/ 2011
CLONES	77/115/113/667
ROOTSTOCK	R99
PICKING TIME	6am-8am, end February
TRELLIS SYSTEM	7-wire perold
PRUNING STYLE	Spur pruned with
SLOPE	2 buds per spur
ROW DIRECTION	7 degrees South
BLOCK NR(S)	East/West
ALTITUDE	17.18 99m
DISTANCE TO OCEAN	9 km
DISTANCE TO FERMANTATION	28 km
SOIL	Agglomerated Limestone
ALCOHOL	12.23%
RESIDUAL SUGAR	1.9 g/L
TOTAL ACIDITY	5.5 g/L
VOLATILE ACIDITY	0.74 g/l
PH	3.55