



BALEIA

2023 DEBORAH ROSÉ

29% Sauvignon Blanc, 26% Pinot Noir, 16% Syrah, 15% Grenache Noir, 9% Tempranillo, 5% Gracien

Discover a place of whales and wonder, where wines are born from rocky limestone soil in a remote and unspoiled 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

The Baleia approach to Rose is a true reflection of our intention to make world class wines. It's easy to cut corners in the cellar and rose is the litmus paper to our integrity. Only the finest grapes, meticulously sorted and handled very carefully to ensure a wine is elegant and dainty whilst still portraying the site in which it is grown.

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 2023 vintage was characterised by low to medium winter rains and a relatively dry Spring which resulted in a well-balanced year. A moist flowering and ripening period ensured for a medium sized crop with good flavour concentration.

WINELIST DESCRIPTION

This copper-coloured signature style rosé is full, rich, and bursting with tropical fruit. Strawberry and white spice on the nose with a palate of tropical cantaloupe.

TECHNICAL DETAILS

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|--------------------------|----------------------------------|
| YEAR PLANTED | 2010, 2010, 2021 |
| CLONES | Mixed Cultivars |
| ROOTSTOCK | Mixed Cultivars |
| PICKING TIME | 6am-10am, End Jan. to End Feb. |
| TRELLIS SYSTEM | 7-wire Perold |
| PRUNING STYLE | Spur pruned with 2 buds per spur |
| SLOPE | 7 degrees South |
| ROW DIRECTION | Multiple |
| BLOCK NR(S) | Multiple |
| ALTITUDE | 99m |
| DISTANCE TO OCEAN | 9km |
| DISTANCE TO FERMENTATION | 28km |
| SOIL | Agglomerated Limestone |

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|------------------|----------|
| ALCOHOL | 13 % |
| RESIDUAL SUGAR | 2.1 g/L |
| TOTAL ACIDITY | 5.1 g/L |
| VOLATILE ACIDITY | 0.51 g/L |
| PH | 3.55 |