

# BALEIA *limitados*

*Tempranillo 2021*

LIMITADOS IS EVOCATIVE OF THE INFLUENTIAL ELEMENTS OF THE BALEIA TERROIR NAMELY: MINERALITY, ROCK, LIMESTONE AND WIND. LIKE DIAMONDS ARE FORMED FROM INTENSE PRESSURE DEEP BELOW THE EARTH'S SURFACE, SO THE HARSH ELEMENTS AT BALEIA COMBINE TO CREATE BEAUTY IN A SETTING UNLIKELY AT FIRST GLANCE. IT IS OUR PURSUIT OF EXCELLENCE TO DETERMINE THE TRUE POTENTIAL OF OUR RUGGED CORNER OF EARTH.

APPELLATION: LOWER DUIVENHOKS RIVER

CAPE SOUTH COAST, WESTERN CAPE

## VINTAGE NOTES:

2021 Was a tough vintage for Tempranillo due to rainfall during flowering. The bunches were coulure and had very small berries. So much so that only 20% of the usual crop was picked. Prior to fermentation, a 2-day cold soak on skins. Fermented in an open fermenter for 2 weeks with punch downs scheduled twice daily. Pressed directly into 300L French Oak barrels (40% new) for a 16-month maturation.

The conglomerated soils provide the ideal struggle for the Tempranillo grapes resulting in small, concentrated berries. A gentle approach in the cellar is needed to balance this intensity and showcase the incredibly mineral soils in which this wine is grown. Only the finest barrels are selected for bottling, adding a touch of exclusivity to this limited production offering.

## CHEMICAL ANALYSES:

Alcohol by volume:	14.07%
Residual sugar:	2.7 g/L
Total acidity:	6.0 g/L
pH:	3.5

## VINEYARD BACKGROUND:

Our Tempranillo vineyard was planted in 2009 and after more than a decade has really come into its prime. The conglomerated mineral-rich soils it is planted in make for difficult growing conditions for the vines. They instinctively become more robust and yield fruit with undiluted clarity and complexity. Harvest time is determined purely on taste, the culmination of regular sampling by the winemaker to ensure the character of the grapes correlates with the wine style he envisions.

## TASTING NOTES & SERVING SUGGESTION:

A lush, dry Tempranillo with ripe cherry, dark chocolate, clove, and indigenous dill on the nose. Cassis fruit and dried fig entertains the palate while the delicate sensation of minerality present in Baleia's food-driven wines expresses the natural salts found in the soils. Best enjoyed with a traditional indigenous curry, delicately spiced Karoo lamb or pasture raised beef.

