



# BALEIA

## 2023 SAUVIGNON BLANC

*95% Sauvignon Blanc, 5% Semillon/Verdelho/Grachen*

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

Making Sauvignon Blanc one is often faced with the temptation of making something frivolous, upfront, and flirty which results in very upfront wines that lack a sense of place. With Baleia, we have chosen to take the road less travelled by choosing texture and minerality from the site to portray the beauty of the terroir.

### 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

Nuances of delicate tropical fruits such as ripe pear, rose and prickly pear. The lush, balanced palate entertains with light winter melon, apple, and artichoke with a slight presence of zesty minerality.

### TECHNICAL DETAILS

YEAR PLANTED	2010
CLONES	SB11
ROOTSTOCK	R110
PICKING TIME	6am-8am, end February
TRELLIS SYSTEM	7-wire Perold
PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE	7 degrees South
ROW DIRECTION	East/West
BLOCK NR(S)	12
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone

ALCOHOL	13.73
RESIDUAL SUGAR	1.4 g/L
TOTAL ACIDITY	6.4 g/L
VOLATILE ACIDITY	0.5 g/L
PH	3.41