

BALEIA *limitados*

Sauvignon Blanc 2023

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:

The 2023 vintage was marked by a dry growing season and a cool transition from veraison to ripening. This wine is meticulously produced from four selected rows of grapes within a 27-row, 1-hectare block. The grapes were harvested one week later than is customary for the Baleia bottling. The Sauvignon Blanc juice was allowed to settle before fermentation, which took place in a stainless steel tank, while the Semillon portion was fermented in a barrel.

After fermentation, the blending process occurred in a Ceramic Amphora. Weekly batonage was conducted during the first month, subsequently reduced to once a month for the following five months.

CHEMICAL ANALYSES:

Alcohol by volume:	13.0%
Residual sugar:	2.4g/L
Total acidity:	5.1 g/L
pH:	3.35

VINEYARD BACKGROUND:

Creating Sauvignon Blanc often evokes the charm of crafting a wine that is light, inviting, and enjoyable. However, this pursuit can sometimes lead to bold wines that lack a true sense of place.

At Baleia, we have opted for a distinct approach, prioritizing the texture and minerality derived from the land. This methodology serves to underscore the exceptional beauty of the terroir, allowing the wine to reflect its origin authentically.

TASTING NOTES & SERVING SUGGESTION:

This Sauvignon Blanc showcases a light straw color with remarkable clarity, creating an invitation to a vibrant sensory experience. On the nose, it reveals an enticing bouquet of litchi, rose petals, apricot, and passion fruit. The palate is enriched with flavours of ripe apple and tropical fruits, resulting in a full-bodied and luscious profile. Its opulence is balanced by a crisp minerality, culminating in a refreshing, tropical finish. This wine pairs beautifully with seafood, fresh salads, or creamy cheeses.

