



BALEIA



2023 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 2023 Pinot Noir emerged as a remarkable vintage, possibly the best we have ever produced. The season gifted us with timely spring rains and a gradual ripening process, resulting in a wine that is both well-balanced and vibrant.

WINELIST DESCRIPTION

Cultivated in calcium-rich soils, this Pinot Noir delivers a robust style characterized by delightful fruit complexity, impressive structure, and velvety tannins. This distinctive Pinot Noir showcases an aromatic bouquet of dried spices, figs, strawberry confection, and cinnamon. On the palate, you'll find subtle spices, luscious fruit, granular tannins, and hints of wild strawberry. This wine complements white meat dishes wonderfully, such as line fish, tandoori chicken, and Asian cuisine. It is best enjoyed slightly chilled.

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 2 buds per spur
SLOPE	7 degrees South
ROW DIRECTION	East/West
BLOCK NR(S)	17.18
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	13.5%
RESIDUAL SUGAR	3.5 g/L
TOTAL ACIDITY	5.8 g/L
VOLATILE ACIDITY	0.64g/l
PH	3.48



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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

WINELIST DESCRIPTION

A unique Pinot Noir where each sip unveils layers of flavour, revealing ripe strawberry notes that intermingle with the refreshing aroma of cedar leaf. The palate delights in the enchanting fusion of sour cherry and the sweet allure of Turkish delight, culminating in a harmonious and lingering finish. Serve well chilled with white fish and warm salads. This wine will benefit from decanting.

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PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE	7 degrees South
ROW DIRECTION	East/West
BLOCK NR(S)	17.18
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	12.5%
RESIDUAL SUGAR	3.8 g/L
TOTAL ACIDITY	5 g/L
VOLATILE ACIDITY	0.57 g/l
PH	3.61





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VINTAGE NOTES

The 2021 vintage was characterised by thrashing winds during flowering resulting smaller crop. Pinot Noir berries were smaller than usual and careful extraction to ensure we did not extract too much hard tannins resulted in a wine lighter than usual in colour but bursting with minerality and juicy tannins

WINELIST DESCRIPTION

A Pinot Noir grown in rocky soils results in a chunky style with lovely fruit complexity, structure and lovely velvet tannins.

TECHNICAL DETAILS

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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)	17.18
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	12.25%
RESIDUAL SUGAR	1.9 g/L
TOTAL ACIDITY	5.5 g/L
VOLATILE ACIDITY	0.74 g/l
PH	3.55



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PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE	7 degrees South
ROW DIRECTION	East/West
BLOCK NR(S)	17.18
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	13.44%
RESIDUAL SUGAR	5.7 g/L
TOTAL ACIDITY	3.2 g/L
VOLATILE ACIDITY	0.69 g/l
PH	3.54

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