

VINTAGE NOTES

In 2022, we experienced a notably dry spring and early growing season, but it concluded with a wet late December and January 2023. As a result, the berries and bunches were naturally smaller, leading to a highly concentrated 2023 vintage for Baleia, characterized by vibrant fruit flavours. The wine underwent malolactic fermentation and matured for 12 months in older

FERMENTATION Agglomerated SOIL Limestone

ALCOHOL RESIDUAL SUGAR 2.4 g/L TOTAL ACIDITY 5.4 g/L VOLATILE ACIDITY 0.64g/L 2.53

WINELIST DESCRIPTION

A luminous crimson red blend offering an expressive nose of dry spice, wild aniseed, and floral notes layered with rich plum and ripe strawberry. The palate is vibrant and juicy, driven by cherry and plum, with fine, lush tannins and a lingering saline minerality. Elegant yet structured, this wine reflects Baleia's coastal limestone terroir with depth and freshness.



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

2022 had a very dry spring and early growing season but ended off with a wet late December and January. This led to one of the earliest harvests for Baleia. A bright fruit vintage.

DISTANCE TO OCEAN 9km DISTANCE TO 28km FERMENTATION

Agglomerated SOIL

ALCOHOL 13.52% RESIDUAL SUGAR 2.7 g/L TOTAL ACIDITY 5.3 g/L VOLATILE ACIDITY 0.59 g/L 3.5

WINELIST DESCRIPTION

An almost equal blend of Syrah and Tempranillo with delicate older oaking ensures its terroir driven characteristics. Vibrant, juicy, and bursting with minerality, this 'Wine from Rock' made from Syrah and Tempranillo, truly reflects the rocky soils in which its grown.



VINTAGE NOTES

ALEIA

2021 was characterized as a temperate vintage with a dry growing season, resulting in lovely dark fruit flavours. The cool 2019 winter and a year of relatively low stress produced a softer fruit profile which elevates the mineral character in the wines.

DISTANCE TO 28km FERMENTATION Agglomerated SOIL

ALCOHOL 13.5% RESIDUAL SUGAR 2.4 g/L TOTAL ACIDITY 5.4 g/L VOLATILE ACIDITY 0.65 g/L 3.59

WINELIST DESCRIPTION

Vibrant and juicy bursting with minerality, this 'Wine From Rock' made from Syrah and Tempranillo, truly reflects the rocky soils in which its grown.



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VINTAGE NOTES

ALEIA

2020 was characterised as a temperate to warm vintage with a dry growing season, resulting in lovely dark fruit flavours. The cool 2019 winter and a year of relatively low stress produced a softer fruit profile which elevates the mineral character in the wines.

ALTITUDE DISTANCE TO OCEAN 9km DISTANCE TO 28km FERMENTATION Agglomerated SOIL Limestone

ALCOHOL RESIDUAL SUGAR 3.49 TOTAL ACIDITY 3.7 g/L VOLATILE ACIDITY 5.6 g/L 0.61 g/L

WINELIST DESCRIPTION

Vibrant and juicy bursting with minerality, this 'Wine from Rock" made from Tempranillo and Syrah, , truly reflects the rocky soils in which it's grown.