



BALEIA



2024 CHARDONNAY

100% Chardonnay

Discover a place of whales and wonder, where wines are born from rocky limestone soil in a remote and unspoiled 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

As a winemaker, when you are fortunate enough to plant in almost pure limestone soils, with extremely high pH you can only start to dream of the possibilities. The incredible high mineral content in the soils reveals itself after a few years in the bottle provided we respect the fruit and treat the wine carefully.

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.

WINEMAKING PROCESS

Fermented in a combination of older French barrique and Amphora for approximately 2 weeks. Then matured in Amphora and French barrique (3rd and 4th fill) at a ratio of 50/50 for a total of 11 months.

TASTING NOTES

Light gold in colour, this Chardonnay opens with an expressive nose of elderflower and quince, offering a lifted and aromatic introduction. The palate is bright and focused, revealing fresh notes of lime and pear, carried by a zesty minerality that brings precision, drive, and a clean, refreshing finish

TECHNICAL DETAILS

YEAR PLANTED	2010/2011
CLONES	95
ROOTSTOCK	R110/R99
PICKING TIME	6am - 8am, end February
TRELLIS SYSTEM	7-wire perold
PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE ROW DIRECTION	7 degrees South
BLOCK NR(S)	15,16,11
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	13.02 %
RESIDUAL SUGAR	2.7 g/L
TOTAL ACIDITY	5.4 g/L
VOLATILE ACIDITY	0.51 g/L
PH	3.57



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SLOPE ROW DIRECTION	7 degrees South
BLOCK NR(S)	15,16,11
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	15.1 %
RESIDUAL SUGAR	2.7 g/L
TOTAL ACIDITY	5.4 g/L
VOLATILE ACIDITY	0.51 g/L
PH	3.57



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WINEMAKING PROCESS

Fermented for about two weeks in a blend of old French barrique and Amphora. It was then aged for a total of 11 months in equal parts Amphora and old French barrique, maintaining a 50/50 ratio.

TASTING NOTES

A complex Chardonnay with white spice, pear and stone fruit aromas, while citrus fruit and peach entertain the lush palate. Natural salts found in the soils, present a delicate sensation of minerality in Baleia's food-driven wines and prepares the palate beautifully. Light meat dishes, extravagant salads and cuisine with a touch of spice works well with this Chardonnay.

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ROOTSTOCK	R110/R99
PICKING TIME	6am - 8am, end February
TRELLIS SYSTEM	7-wire perold
PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE ROW DIRECTION	7 degrees South
BLOCK NR(S)	15
ALTITUDE	99m
DISTANCE TO OCEAN	
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	13.3%
RESIDUAL SUGAR	2.6 g/L
TOTAL ACIDITY	5.5 g/L
VOLATILE ACIDITY	0.45 g/L
PH	3.42



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2021 CHARDONNAY

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VINTAGE NOTES

The 2021 Vintage was characterized by a windy and wet flowering period. Resulting in a smaller yet more concentrated vintage

TASTING NOTES

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SLOPE ROW DIRECTION	7 degrees South
BLOCK NR(S)	15.6
ALTITUDE	99m
DISTANCE TO OCEAN	
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	12.81%
RESIDUAL SUGAR	1.6 g/L
TOTAL ACIDITY	6.1 g/L
VOLATILE ACIDITY	0.47 g/L
PH	3.43



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VINTAGE NOTES

2020

TASTING NOTES

Grown in pure limestone soil with extremely high mineral content, this wine exhibits a vibrant character characterized by a refined, saline-like structure.

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SOIL	Agglomerated Limestone
ALCOHOL	12.95%
RESIDUAL SUGAR	2.4 g/L
TOTAL ACIDITY	5.6 g/L
VOLATILE ACIDITY	0.47 g/L
PH	3.53



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