



2025 DEBORAH ROSÉ

49% Grenache Noir, 29% Cinsault, 22% Pinot Noir,

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

The Baleia approach to Rose is a true reflection of our intention to make world class wines. It's easy to cut corners in the cellar and rose is the litmus paper to our integrity. Only the finest grapes, meticulously sorted and handled very carefully to ensure a wine is elegant and dainty whilst still portraying the site in which it is grown.

WINEMAKING PROCESS

Each varietal was harvested separately on distinct dates, determined solely by sampling the fruit in the vineyard. Following the harvest, all varietals were fermented individually until fermentation was complete. Blending commenced immediately after fermentation concluded. The fermentation process was conducted under cool conditions, similar to the winemaking style used for Sauvignon Blanc.

VINTAGE NOTES

The 2025 vintage was an excellent year, with perfectly timed spring rains, low rainfall throughout the ripening period, and small, concentrated berries.

WINELIST DESCRIPTION

A fresh and inviting wine that opens with delicate white spice and dried pear, lifted by a bright hint of strawberry that brings immediate freshness and charm. The palate is crisp and focused, driven by firm acidity, with layers of melon and a subtle minerality that adds depth and finesse. The result is a vibrant yet composed rosé. Expressive, refreshing, and elegantly precise.

TECHNICAL DETAILS

YEAR PLANTED	2010, 2010, 2021
CLONES	Mixed Cultivars
ROOTSTOCK	Mixed Cultivars
PICKING TIME	6am-10am, End Jan. to End Feb.
TRELLIS SYSTEM	7-wire perold
PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE ROW DIRECTION	7 degrees South
BLOCK NR(S)	Multiple
ALTITUDE	Multiple
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	12.49 %
RESIDUAL SUGAR	1.3 g/L
TOTAL ACIDITY	5.7 g/L
VOLATILE ACIDITY	0.26 g/L
PH	3.30



2024 DEBORAH ROSÉ

29% Pinot Noir, 24% Syrah, 23% Grenache Noir, 18% Grachen

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VINTAGE NOTES

The 2024 vintage was characterized by a significant winter and early January rains, which allowed us to extend the hang time and achieve optimal flavour development.

WINELIST DESCRIPTION

This signature rosé, characterized by its copper hue, is full-bodied, rich, and well-rounded. The nose reveals enticing aromas of strawberry, apricot, and sherbet. On the palate, it presents a soft acidity paired with a full texture, further enhanced by delicate notes of raspberry and white pepper undertones.

TECHNICAL DETAILS

YEAR PLANTED	2010, 2010, 2021
CLONES	Mixed Cultivars
ROOTSTOCK	Mixed Cultivars
PICKING TIME	6am-10am, End Jan. to End Feb.
TRELLIS SYSTEM	7-wire perold
PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE ROW DIRECTION	7 degrees South
BLOCK NR(S)	Multiple
ALTITUDE	Multiple
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone

ALCOHOL RESIDUAL	11.6 %
SUGAR TOTAL	1.6 g/L
ACIDITY VOLATILE	5.1 g/L
ACIDITY PH	0.5 g/L
	3.44



BALEIA

2023 DEBORAH ROSÉ

29% Sauvignon Blanc, 26% Pinot Noir, 16% Syrah, 15% Grenache Noir, 9% Tempranillo, 5% Grachen

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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

This signature rosé, with its captivating copper hue, is full-bodied, rich, and overflowing with tropical fruit flavors. It features enticing notes of strawberry and white spice on the nose, complemented by a palate that showcases delicious tropical cantaloupe.

TECHNICAL DETAILS

YEAR PLANTED	2010, 2010, 2021
CLONES	Mixed Cultivars
ROOTSTOCK	Mixed Cultivars
PICKING TIME	6am-10am, End Jan. to End Feb.
TRELLIS SYSTEM	7-wire perold
PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE	7 degrees South
ROW DIRECTION	Multiple
BLOCK NR(S)	Multiple
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	13 %
RESIDUAL SUGAR	2.1 g/L
TOTAL ACIDITY	5.1 g/L
VOLATILE ACIDITY	0.51 g/L
PH	3.55



BALEIA

2022 DEBORAH ROSÉ

39% Shiraz, 33% Pinot Noir, 28% Sauvignon Blanc

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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

Charming and balanced. A Rose made in a Southern France style with beautiful Cantaloupe, kiwi, and pink Turkish delight. Vibrant Russian Gold Liquid

TECHNICAL DETAILS

YEAR PLANTED	2010
CLONES	11
ROOTSTOCK	R110
PICKING TIME	6am-8am, end Feb.
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)	12.14.17.18
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	11.33%
RESIDUAL SUGAR	2.5 g/L
TOTAL ACIDITY	5.5 g/L
VOLATILE ACIDITY	0.46 g/L
PH	3.46



BALEIA

2021 DEBORAH ROSÉ

80% Syrah, 15% Pinot Noir, 5% Sauvignon Blanc

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VINTAGE NOTES

2021 was a very windy vintage and the vines were pummelled relentlessly during flowering and berry set. This resulted in a slightly smaller harvest and the grapes for the rosé had to be incredibly softly handled to ensure that not too much colour was extracted.

WINELIST DESCRIPTION

Charming and balanced. A rosé made in a Southern France style with beautiful strawberry, hints of rose petals and a lovely balanced mid-palate.

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DISTANCE TO OCEAN	9km
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SOIL	Agglomerated Limestone
ALCOHOL	12.3%
RESIDUAL SUGAR	2.5 g/L
TOTAL ACIDITY	5.5 g/L
VOLATILE ACIDITY	0.49 g/L
PH	3.53