



BALEIA

2023 VINHO ROCHAS

36% Tempranillo, 22% Syrah, 19% Grenache Noir, 9% Alicante Bouchet, 8% Cinsaut, 6% Mourvèdre

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

Wines are made in the vineyard and it is our responsibility in the cellar to trust the work that has been done all year and the terroir in which the wines are grown. We respect the fruit and play our hand very lightly in the cellar so as to ensure that the wines reflect a true sense of place.

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

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 foudres.

TECHNICAL DETAILS

YEAR PLANTED	2009 & 2011
CLONES	SH22 and TP4
ROOTSTOCK	Richter 110
PICKING TIME	6am-10am, 1st week of March
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)	14 Syr and TP 13
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	13%
RESIDUAL SUGAR	2.4 g/L
TOTAL ACIDITY	5.4 g/L
VOLATILE ACIDITY	0.64g/L
PH	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.



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2022 VINHO ROCHAS

52% Syrah, 48% Tempranillo

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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.

WINELIST DESCRIPTION

An almost equal blend of Syrah and Tempranillo with delicate older oak aging 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 it is grown.

TECHNICAL DETAILS

YEAR PLANTED	2009
CLONES	SH22 and TP4
ROOTSTOCK	Richter 110
PICKING TIME	6am-10am, 1st week of March
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)	14 Syr and TP 13
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	13.52%
RESIDUAL SUGAR	2.7 g/L
TOTAL ACIDITY	5.3 g/L
VOLATILE ACIDITY	0.59 g/L
PH	3.5





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2021 VINHO ROCHAS

94% Syrah, 4% Tempranillo, 2% Pinot Noir

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VINTAGE NOTES

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.

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.

TECHNICAL DETAILS

YEAR PLANTED	2009
CLONES	SH22 and TP4
ROOTSTOCK	Richter 110
PICKING TIME	6am-10am, 1st week of March
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)	14 Syr and TP 13
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	13.5%
RESIDUAL SUGAR	2.4 g/L
TOTAL ACIDITY	5.4 g/L
VOLATILE ACIDITY	0.65 g/L
PH	3.59



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2020 VINHO ROCHAS

59% Tempranillo, 35% Syrah, 6% Pinot Noir

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VINTAGE NOTES

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.

TECHNICAL DETAILS

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CLONES	SH22 and TP4
ROOTSTOCK	Richter 110
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BLOCK NR(S)	14 Syr and TP 13
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	14%
RESIDUAL SUGAR	3.49
TOTAL ACIDITY	3.7 g/L
VOLATILE ACIDITY	5.6 g/L
PH	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.