



BALEIA

2025 SAUVIGNON BLANC

100% Sauvignon Blanc

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

Making Sauvignon Blanc one is often faced with the temptation of making something frivolous, upfront and flirty which results in very upfront wines that lack a sense of place. With Baleia, we have chosen to take the road less travelled by choosing texture and minerality from the site to portray the beauty of the terroir.

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 2025 vintage was marked by significant winter rainfall and a wet spring, leading to optimal reserve buildup. A drier period during flowering and ripening contributed to a healthy, average-sized crop, while an especially dry summer promoted excellent crop health.

WINELIST DESCRIPTION

This wine displays a brilliant white gold hue. The nose is fresh and expressive, with aromas of freshly cut grass, tropical fruit and a subtle coastal minerality. The palate bursts with flavours of tropical fruit salad and prickly pear, supported by vibrant acidity and a lush, well-balanced finish.

TECHNICAL DETAILS

YEAR PLANTED	2010
CLONES	SB11
ROOTSTOCK	R110
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)	12
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	15.92 %
RESIDUAL SUGAR	1.9 g/L
TOTAL ACIDITY	6.9 g/L
VOLATILE ACIDITY	0.41 g/L
PH	3.35



BALEIA



2024 SAUVIGNON BLANC

93% Sauvignon Blanc, 5% Semillon, Verdelho 2%

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VINTAGE NOTES

The 2024 vintage was marked by significant winter rainfall and a wet spring, leading to optimal reserve accumulation. The lush canopies contributed to a harmonious balance of acidity.

WINELIST DESCRIPTION

This wine presents a beautiful white gold hue. On the nose it reveals subtle notes of tropical fruits, elderflower, and ripe pear. The rich, well-balanced palate offers delightful flavours of apple, guava, and grapefruit, accompanied by a striking presence of zesty minerality.

TECHNICAL DETAILS

YEAR PLANTED	2010
CLONES	SB11
ROOTSTOCK	R110
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)	12
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	12.41%
RESIDUAL SUGAR	1.7 g/L
TOTAL ACIDITY	6.3 g/L
VOLATILE ACIDITY	0.69 g/L
PH	3.26



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2023 SAUVIGNON BLANC

95% Sauvignon Blanc, 5% Semillon/Verdelho/Grachen

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VINEYARD PHILOSOPHY

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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

Nuances of delicate tropical fruits such as ripe pear, rose and prickly pear. The lush, balanced palate entertains with light winter melon, apple, and artichoke with a slight presence of zesty minerality

TECHNICAL DETAILS

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CLONES	SB11
ROOTSTOCK	RI10
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)	12
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone

ALCOHOL	13.73 %
RESIDUAL SUGAR	1.4 g/L
TOTAL ACIDITY	6.4 g/L
VOLATILE ACIDITY	0.5 g/L
PH	3.41



Casa Da BALEIA

2022 SAUVIGNON BLANC

100% 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

This wine features notes of juicy tropical fruits, including lychee, forelle pear, and a subtle hint of sea mist. Its lush, well-balanced palate is enhanced by flavours of granadilla, guava, and prickly pear.

TECHNICAL DETAILS

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CLONES	SB11
ROOTSTOCK	RI10
PICKING TIME	6am-8am, end February
TRELLIS SYSTEM	7-wire perold
PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE ROW	7 degrees South
DIRECTION	East/West
BLOCK NR(S)	12
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	11.8 %
RESIDUAL SUGAR	1.7 g/L
TOTAL ACIDITY	5.8 g/L
VOLATILE ACIDITY	0.63 g/L
PH	3.35



Casa Da BALEIA

2021 SAUVIGNON BLANC

100% Sauvignon Blanc

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VINTAGE NOTES

2021

WINELIST DESCRIPTION

This Sauvignon Blanc offers an array of juicy tropical fruits, prominently featuring passion fruit and lychee, which elegantly engage the palate. This is further enhanced by a subtle salinity, a testament to the mineral-rich soils in which the grapes are cultivated.

TECHNICAL DETAILS

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PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE	7 degrees South
ROW DIRECTION	East/West
BLOCK NR(S)	12
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone
ALCOHOL	13.22%
RESIDUAL SUGAR	2.0 g/L
TOTAL ACIDITY	6.0 g/L
VOLATILE ACIDITY	0.47 g/L
PH	3.41