

BALEIA *limitados*

Amphora Syrah 2020

LIMITADOS IS EVOCATIVE OF THE INFLUENTIAL ELEMENTS OF THE BALEIA TERROIR NAMELY: MINERALITY, ROCK, LIMESTONE AND WIND. LIKE DIAMONDS ARE FORMED FROM INTENSE PRESSURE DEEP BELOW THE EARTH'S SURFACE, SO THE HARSH ELEMENTS AT BALEIA COMBINE TO CREATE BEAUTY IN A SETTING UNLIKELY AT FIRST GLANCE. IT IS OUR PURSUIT OF EXCELLENCE TO DETERMINE THE TRUE POTENTIAL OF OUR RUGGED CORNER OF EARTH.

APPELLATION: LOWER DUIVENHOKS RIVER
CAPE SOUTH COAST, WESTERN CAPE

VINTAGE NOTES:

The 2020 vintage experienced a dry spring in 2019, followed by a similarly dry January and February in 2020 before harvest. The vineyards saw significant extraction due to the presence of small berries. This vintage resulted in a wine with deep color, thanks to the concentrated flavors extracted from those small berries.

The last of the Syrah portions were harvested, followed by a cold soak of two days on the skins and a two-week open fermentation process, with punch-downs performed twice daily. The wine matured in amphora for ten months, without the use of wood. Only 593 bottles of 750ml were produced.

CHEMICAL ANALYSES:

Alcohol by volume:	14.5.%
Residual sugar:	2.4g/L
Total acidity:	5.13g/L
pH:	3.66

VINEYARD BACKGROUND:

Our Syrah vineyard was planted in 2009 and after a decade is really coming into its prime. The hard mineral-rich soils it is planted in, make it difficult for the vines to grow and find water. This conglomeration effect makes the vine more robust and able to yield fruit with undiluted clarity and complexity. Harvest time is determined purely on taste, the culmination of regular sampling by the winemaker to ensure the character of the grapes correlates with the wine style he envisions.

TASTING NOTES & SERVING SUGGESTION:

This wine showcases a deep magenta hue with a vibrant purple core. The nose is layered with graphite minerality, fragrant fynbos, and ripe blueberries. On the palate, bold liquorice and subtle sea shell salinity add depth, while rich dates and bright raspberries create a perfect balance of sweetness and freshness. The finish is long and refined, with lingering minerality, fruit, and spice, offering both structure and elegance.

