

BALEIA *limitados*

Calcarea 2022

50% Tempranillo, 48% Syrah, 2% Mourvèdere

THE NAME CALCAREA IS INSPIRED BY CALCAREOUS SEA SPONGES MADE FROM CALCIUM CARBONATE FOUND ON THE OCEAN FLOOR, REFLECTING THE ANCIENT SEABEDS WHERE OUR VINEYARD'S SOIL ORIGINATES.

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:

2022 experienced a notably dry spring and early growing season, but it concluded with a wet late December and January. This combination resulted in one of Baleia's earliest harvests, producing a vibrant fruit vintage characterized by a naturally racy acidity.

WINEMAKING PROCESS:

This wine was matured for 16 months in 300L French oak barrels (33% first fill, 34% second fill, 33% third fill), the oak is seamlessly integrated, adding complexity without overshadowing the fruit.

CHEMICAL ANALYSES:

Alcohol by volume:	13.75%
Residual sugar:	2 g/L
Total acidity:	6.7 g/L
pH:	3.56

VINEYARD BACKGROUND:

These two vineyards were planted in 2009 and after a decade have really coming into their prime. The hard mineral-rich soils are 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:

A unique fusion of Syrah and Tempranillo and a touch of Mourvèdere creates a bold blend bursting with savoury spice, dark and bright red fruits, underpinned by savoury depth and fine structure. This wine pairs beautifully with slow-roasted lamb, grilled beef and vegetables, duck, and game.



BALEIA *limitados*

Calcarea 2021

50% Tempranillo, 50% Syrah

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APPELLATION: LOWER DUIVENHOKS RIVER - CAPE SOUTH COAST, WESTERN CAPE

VINTAGE NOTES:

The year 2021 saw more favorable conditions compared to the 2020 vintage. Adequate spring rainfall enabled vineyards to build sufficient reserves for the subsequent dry summer. The harvesting process for the Syrah vineyard comprised four separate dates, marking the culmination of this year's harvest. Conversely, the Tempranillo grape faced challenges due to the same weather conditions, which included strong winds that significantly impacted crop yield. Nonetheless, this adversity resulted in a concentrated yield of exceptional quality. The Tempranillo grape required only one harvest, yielding 1.7 tons per hectare.

This wine underwent a cold soak for two days on the skin, followed by a 16-day open fermentation process. It was punched down 2 to 3 times daily. Subsequently, the wine matured for 18 months in French oak barrels, specifically 300 liters in size, with 30% being new barrels and 70% being 2nd and 3rd fill barrels.

CHEMICAL ANALYSES:

Alcohol by volume:	14%
Residual sugar:	3.2 g/L
Total acidity:	6.0 g/L
pH:	3.48

VINEYARD BACKGROUND:

These two vineyards were planted in 2009 and after a decade have really coming into their prime. The hard mineral-rich soils are 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:

A unique fusion of Syrah and Tempranillo creates a bold blend bursting with savoury spice, dark and dried fruits, and hints of Garrigue. The wine features granular tannins, followed by black currant and mineral undertones, enhanced by a delicate earthy essence reminiscent of the ancient seabeds where our vineyard's soil originates. This wine pairs beautifully with slow-roasted lamb, grilled beef and vegetables, duck, and game.

