

BALEIA *limitados*

Chardonnay 2022

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 REGION:
CAPE SOUTH COAST, WESTERN CAPE VINTAGE: 2022

VINTAGE NOTES:

2022 had a very dry spring and early growing season but ended with a wet late December and January. This led to one of the earliest harvests for Baleia. A bright fruit vintage.

WINEMAKING PROCESS:

The limestone soils provide the ideal canvas to work with as the natural acidity and structured minerality intertwine beautifully with the elegant use of French Oak. Linearity with complexity to produce age-worthy Chardonnay is foremost in the winemaker's mind when crafting this limited production offering.

Six rows were carefully selected from a 12-row single vineyard block. The grapes were handpicked and destemmed to press. The juice settled cold overnight and was racked off in the morning to a stainless-steel tank for initiation of fermentation.

This vintage was fermented for 11 months in a combination of 1st and 2nd Fill 300L French Oak Barrels: 50% first fill and 50% second fill.

CHEMICAL ANALYSES:

Alcohol by volume:	13%
Residual sugar:	2.8g/L
Total acidity:	6.1g/L
pH:	3.37

VINEYARD BACKGROUND:

Our Chardonnay vineyard is planted on almost pure, hard limestone soil which imparts a distinctive minerality and juicy acidity to the grapes and eventual wine. This 11-year-old vineyard is located only 9 km from the ocean on a 7-degree south-facing slope. 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. The grapes were picked in the crisp early morning hours to capture the full varietal flavor spectrum at its freshest and most vibrant.

TASTING NOTES & SERVING SUGGESTION:

Around the world, Chardonnay and limestone are regarded as having a special symbiosis. These calcareous soils result in lively, fresh wines. On the nose, there are subtle hints of lime zest and white pear. With a mouthfeel bursting with chalky minerality and complex layers of lemon, lime, and blood orange. Serve well chilled with white meat dishes, pasta, and lightly spiced dishes.



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Chardonnay 2021

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 REGION:
CAPE SOUTH COAST, WESTERN CAPE VINTAGE: 2022

VINTAGE NOTES:

2021 was a cooler year than the 2020 vintage. Ideal spring rains allowed vines to produce good reserves for a dryish summer. This picking was the final picking for the Chardonnay vineyard, which was divided into 6 picking dates.

WINEMAKING PROCESS:

An approach of minimal intervention is followed to let the vineyard origin of this Chardonnay truly take center stage in the wine. The limestone soils provide the ideal canvas to work with as the natural acidity and structured minerality intertwine beautifully with the elegant use of French Oak. Linearity with complexity to produce age-worthy Chardonnay is foremost in the winemaker's mind when crafting this limited production offering.

CHEMICAL ANALYSES:

Alcohol by volume:	12.61 %
Residual sugar:	1.6 g/L
Total acidity:	5.9 g/L
pH:	3.48

VINEYARD BACKGROUND:

Our Chardonnay vineyard is planted on almost pure, hard limestone soil which imparts a distinctive minerality and juicy acidity to the grapes and eventual wine. This 11-year-old vineyard is located only 9 km from the ocean on a 7-degree south-facing slope. 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. The grapes were picked in the crisp early morning hours to capture the full varietal flavor spectrum at its freshest and most vibrant.

TASTING NOTES & SERVING SUGGESTION:

Around the world, Chardonnay and limestone are regarded to have a special symbiosis. The high pH of our soil results in low pH grapes, which make for lively, fresh wines. Adding to this freshness is a chalky minerality, complex layers of subtle rose, naartjie, and a textured mouthfeel. A smooth, balanced wine with biscotti and tangerine on the palate. Serve well chilled with shellfish and mild curries.



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THE LIMESTONE DEBATE *Chardonnay 2020*

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APPELLATION: LOWER DUIVENHOKS RIVER REGION:
CAPE SOUTH COAST, WESTERN CAPE VINTAGE: 2022

VINTAGE NOTES:

The 2020 vintage was characterised by thrashing winds during flowering resulting in a smaller crop. Pinot Noir berries were smaller than usual and careful extraction to ensure we did not extract too much hard tannins resulted in a wine lighter than usual in colour but bursting with minerality and juicy tannins.

WINEMAKING PROCESS:

An approach of minimal intervention is followed to let the vineyard origin of this Chardonnay truly take centre stage in the wine. The limestone soils provide the ideal canvas to work with as the natural acidity and structured minerality intertwine beautifully with the elegant use of French Oak. Linearity with complexity to produce age-worthy Chardonnay, is foremost in the winemaker's mind when crafting this limited production offering.

CHEMICAL ANALYSES:

Alcohol by volume:	13.50 %
Residual sugar:	2.4 g/L
Total acidity:	6.6 g/L
pH:	3.29

VINEYARD BACKGROUND:

Our Chardonnay vineyard is planted on almost pure, hard limestone soil which imparts a distinctive minerality and juicy acidity to the grapes and eventual wine. This 11-year-old vineyard is located only 9 km from the ocean on a 7-degree south-facing slope. 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. The grapes were picked in the crisp early morning hours to capture the full varietal flavor spectrum at its freshest and most vibrant.

TASTING NOTES & SERVING SUGGESTION:

Around the world, Chardonnay and limestone is regarded to have a special symbiosis. The high pH of our soil results in low pH grapes which make for lively, fresh wines. Adding to this freshness is a chalky minerality, complex layers of citrus and white stone fruit, and a textured mouthfeel. Serve well chilled with shellfish. Citrus blossoms & river stone flint fill your senses, followed by firm acid and hints of Biscotti.



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THE LIMESTONE DEBATE *Chardonnay 2019*

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APPELLATION: LOWER DUIVENHOKS RIVER REGION:
CAPE SOUTH COAST, WESTERN CAPE VINTAGE: 2022

VINTAGE NOTES:

2019 was a near-perfect vintage, with cold nights and warm days contributing to unbelievable freshness and lingering flavours. The berries were small and concentrated. The higher skin-to-juice ratio required a longer settling before fermentation. Chardonnay from this vintage will show more minerality and linearity and should prove to age well.

WINEMAKING PROCESS:

An approach of minimal intervention is followed to let the vineyard origin of this Chardonnay truly take centre stage in the wine. The limestone soils provide the ideal canvas to work with as the natural acidity and structured minerality intertwine beautifully with the elegant use of French Oak. Linearity with complexity to produce age-worthy Chardonnay, is foremost in the winemaker's mind when crafting this limited production offering

CHEMICAL ANALYSES:

Alcohol by volume:	13.59 %
Residual sugar:	2.6 g/L
Total acidity:	6.5 g/L
pH:	3.53

VINEYARD BACKGROUND:

Our Chardonnay vineyard is planted on almost pure, hard limestone soil which imparts a distinctive minerality and juicy acidity to the grapes and eventual wine. This 11-year-old vineyard is located only 9 km from the ocean on a 7-degree south-facing slope. 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. The grapes were picked in the crisp early morning hours to capture the full varietal flavor spectrum at its freshest and most vibrant.

TASTING NOTES & SERVING SUGGESTION:

Around the world, Chardonnay and limestone is regarded to have a special symbiosis. The high pH of our soil results in low pH grapes which make for lively, fresh wines. Adding to this freshness is a chalky minerality, complex layers of citrus and white stone fruit, and a textured mouthfeel. Serve well chilled with shellfish. There is also an aromatic perfume and hint of spice in this wine that will complement curry dishes.

