

BALEIA *limitados*

Syrah 2023

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 2023 vintage is quite possibly Baleia's finest Syrah to date. Perfectly timed spring rains, followed by a long, slow ripening season, produced a wine of exceptional balance, vibrant freshness and remarkable concentration.

WINEMAKING PROCESS:

Grown on Baleia's unique conglomerate soils, the Syrah vines produce small, concentrated bunches that express the site's distinctive mineral character. The grapes were fermented in open-top fermenters at 24–25°C using a selected yeast strain from the Rhône Valley, France, with regular manual punch-downs to optimise extraction. After 10 days of skin contact, the wine was gently pressed into 300 L French oak barrels (20% new). The wine was then matured for 16 months in a combination of French foudres and 300 L French oak barrels, preserving freshness, balance and a true expression of terroir.

CHEMICAL ANALYSES:

Alcohol by volume:	14 %
Residual sugar:	3.2 g/L
Total acidity:	5.6 g/L
pH:	3.55

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 opens with expressive aromas of ripe plum, dark cherry, cracked black pepper and warm spice, complemented by savoury hints of black olive tapenade and earthy minerality. The palate is full-bodied and elegant, with vibrant natural acidity, fine tannins and a long, refined finish. Pair with grilled red meat, seared tuna or lightly spiced dishes.



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APPELLATION: LOWER DUIVENHOKS RIVER
CAPE SOUTH COAST, WESTERN CAPE

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 with a natural racy acidity.

WINEMAKING PROCESS:

The conglomerated soils provide the ideal struggle for the Syrah grapes, resulting in small, concentrated bunches. A gentle approach in the cellar is needed to balance this intensity and showcase the incredibly mineral soils in which this wine is grown, which also means a judicious oaking regime. Only the finest barrels are selected for bottling, adding a touch of exclusivity to this limited production offering.

CHEMICAL ANALYSES:

Alcohol by volume:	14 %
Residual sugar:	2.5 g/L
Total acidity:	5.9 g/L
pH:	3.49

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:

A Syrah with an intensely rich concentration of plum, eastern spice, and cinnamon stick. Raspberry and a chalky minerality dominate the nose and the palate, inviting the next sip with a captivating aroma. This full-bodied wine is lifted by its natural acidity. Enjoy with grilled meat, seared tuna, and lightly spiced dishes.



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Syrah 2021

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APPELLATION: LOWER DUIVENHOKS RIVER
CAPE SOUTH COAST, WESTERN CAPE

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 Syrah vineyard which was divided into 4 picking dates.

WINEMAKING PROCESS:

The conglomerated soils provide the ideal struggle for the Syrah grapes resulting in small, concentrated bunches. A gentle approach in the cellar is needed to balance this intensity and showcase the incredibly mineral soils in which this wine is grown, which also means a judicious oaking regime. Only the finest barrels are selected for bottling, adding a touch of exclusivity to this limited production offering.

CHEMICAL ANALYSES:

Alcohol by volume:	14.30 %
Residual sugar:	2.5 g/L
Total acidity:	5.9 g/L
pH:	3.46

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:

Black and red berries abound on the nose and palate, inviting the next sip with a captivating aroma. A slight hint of black currant and a thread of flinty minerality add a consistent sense of freshness to this velvety, balanced wine. Enjoy with grilled meat dishes and seared tuna



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CONGLOMERATION EFFECT 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 was characterised by thrashing winds during flowering resulting 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:

The conglomerated soils provide the ideal struggle for the Syrah grapes resulting in small, concentrated bunches. A gentle approach in the cellar is needed to balance this intensity and showcase the incredibly mineral soils in which this wine is grown, which also means a judicious oak regime. Only the finest barrels are selected for bottling, adding a touch of exclusivity to this limited production offering.

CHEMICAL ANALYSES:

Alcohol by volume:	14.50 %
Residual sugar:	2.9 g/L
Total acidity:	6.0 g/L
pH:	3.43

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:

Dark crimson and red berries abound on the nose and palate, along with paprika and pomegranate, inviting the next sip with a captivating aroma. A slight hint of raspberry and prunes, with thread of flinty minerality add a consistent sense of freshness to this powerful and firm wine. Enjoy with grilled meat, mushroom dishes and seared tuna.



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CONGLOMERATION EFFECT Syrah 2019

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:

2019 was an idyllic vintage, with cold nights and warm days contributing to unbelievable freshness and depth of flavour. The wind did however batter our vineyards during the flowering stage, resulting in a smaller crop. This led to more concentration and higher skin-to-juice ratio accentuating the tannins. Wines from this vintage appear to have a lovely fruit ripeness and the structure should prove to have longevity.

WINEMAKING PROCESS:

The conglomerated soils provide the ideal struggle for the Syrah grapes resulting in small, concentrated bunches. A gentle approach in the cellar is needed to balance this intensity and showcase the incredibly mineral soils in which this wine is grown, which also means a judicious oak regime. Only the finest barrels are selected for bottling, adding a touch of exclusivity to this limited production offering.

CHEMICAL ANALYSES:

Alcohol by volume:	13.47 %
Residual sugar:	2.8 g/L
Total acidity:	5.7 g/L
pH:	3.45

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:

Black and red berries abound on the nose and palate, along with dried herbs and crushed black pepper inviting the next sip with a captivating aroma. A slight hint of savoury umami and thread of flinty minerality add a consistent sense of freshness to this velvety, balanced wine. Enjoy with grilled meat, mushroom dishes and seared tuna.

