

BALEIA *limitados*

Tempranillo 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
CAPE SOUTH COAST, WESTERN CAPE

VINTAGE NOTES:

In 2022, a dry spring and early growing season were followed by wet late December and January weather. This resulted in one of the earliest harvests for Baleia, characterized by a bright fruit vintage. This vintage underwent a 2-day cold soak on the skins, followed by a 14-day open fermentation process involving twice-daily punch-downs. Subsequently, it was aged for 16 months in 300-liter French oak barrels, with 30% of the barrels being new.

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

CHEMICAL ANALYSES:

Alcohol by volume:	14.32%
Residual sugar:	2.3 g/L
Total acidity:	5.4 g/L
pH:	3.54

VINEYARD BACKGROUND:

Our Tempranillo vineyard was planted in 2009 and after more than a decade has really come into its prime. The conglomerated mineral-rich soils it is planted in make for difficult growing conditions for the vines. They instinctively become more robust and 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 lush, dry Tempranillo that presents a harmonious blend of savory spices, dark fruits, and delicate undertones of dried figs in its aroma. The palate is treated to velvety tannins and the delightful essence of black currant flavors. The subtle mineral quality in Baleia's food-friendly wines reflects the natural salts found in the soils. This wine pairs exceptionally well with braised beef, lamb, pork, and vegetable dishes.



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Tempranillo 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
CAPE SOUTH COAST, WESTERN CAPE

VINTAGE NOTES:

In 2021 was a tough vintage for Tempranillo due to rainfall during flowering. The bunches were coulure and had very small berries. So much so that only 20% of the usual crop was picked. Prior to fermentation, there was a 2-day cold soak on skins. It was fermented in an open fermenter for 2 weeks with punch downs scheduled twice daily. The wine was pressed directly into 300L French Oak barrels (40% new) for a 16-month maturation.

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

CHEMICAL ANALYSES:

Alcohol by volume:	14.07%
Residual sugar:	2.7 g/L
Total acidity:	6.0 g/L
pH:	3.5

VINEYARD BACKGROUND:

Our Tempranillo vineyard was planted in 2009 and after more than a decade has really come into its prime. The conglomerated mineral-rich soils it is planted in make for difficult growing conditions for the vines. They instinctively become more robust and 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 lush, dry Tempranillo with ripe cherry, dark chocolate, clove, and indigenous dill on the nose. Cassis fruit and dried fig entertain the palate while the delicate sensation of minerality present in Baleia's food-driven wines expresses the natural salts found in the soils. Best enjoyed with a traditional indigenous curry, delicately spiced Karoo lamb, or pasture-raised beef.

