



Casa Da BALEIA



2022 DEBORAH ROSÉ

39% Shiraz, 33% Pinot Noir, 28% Sauvignon Blanc

Discover a place of whales and wonder, where wines are born from rocky limestone soil in a remote and unspoilt corner of the Cape South Coast. Here vines overcome fierce elements to create fruit with singular character and depth of flavour. Beyond evocative wine, Baleia is also about finding harmony between self, others and nature in pursuit of life's perfect equilibrium.

WINEMAKING PHILOSOPHY

The Baleia approach to Rose is a true reflection of our intention to make world class wines. It's easy to cut corners in the cellar and rose is the litmus paper to our integrity. Only the finest grapes, meticulously sorted and handled very carefully to ensure a wine is elegant and dainty whilst still portraying the site in which it is grown.

VINEYARD PHILOSOPHY

Baleia believes that living soils = strong roots = healthy vines = perfectly ripened fruit. We believe that through science and meticulous farming with attention to the details, we can produce grapes that truly reflect the terroir in which they are grown.

VINTAGE NOTES

The 2022 vintage was characterised by heavy winter rains and a wet Spring which resulted in optimum reserve build up. A drier flowering and ripening period ensured for a decent crop size.

TECHNICAL DETAILS

YEAR PLANTED	2010
CLONES	11
ROOTSTOCK	Ru10
PICKING TIME	6am-8am, end February
TRELLIS SYSTEM	7-wire perold Spur pruned with 2 buds per spur
PRUNING STYLE	7 degrees South
SLOPE	East/West
ROW DIRECTION	
BLOCK NR(S)	12.14.17.18
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMANTATION	28km
SOIL	Agglomerated Limestone

ALCOHOL	11.33%
RESIDUAL SUGAR	2.5 g/L
TOTAL ACIDITY	5.5 g/L
VOLATILE ACIDITY	0.46 g/L
PH	3.46

WINELIST DESCRIPTION

Charming and balanced. A Rose made in a Southern France style with beautiful Cantaloupe, kiwi and pink Turkish delight. Vibrant Russian Gold liquid.