



# Casa Da BALEIA



## 2021 PINOT NOIR

100% Pinot Noir

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

When showcasing this wine amongst some of the top winemakers in South Africa, a comment emerging from the discussion: Baleia will have to re-write the Pinot Noir book with that terroir. Working with such extreme minerality, wind and hard, limestone rich soils require a refined approach. This is a journey of discovery for us.

### 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 2021 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

### WINELIST DESCRIPTION

A Pinot Noir grown in rocky soils results in a chunky style with lovely fruit complexity, structure and lovely velvet tannins.

### TECHNICAL DETAILS

YEAR PLANTED	2009/2011
CLONES	77/115/113/667
ROOTSTOCK	R99
PICKING TIME	6am-8am, end February
TRELLIS SYSTEM	7-wire perold
PRUNING STYLE	Spur pruned with 2 buds per spur
SLOPE	7 degrees South
ROW DIRECTION	East/West
BLOCK NR(S)	17.18
ALTITUDE	99m
DISTANCE TO OCEAN	9km
DISTANCE TO FERMENTATION	28km
SOIL	Agglomerated Limestone

ALCOHOL	12.23%
RESIDUAL SUGAR	1.9 g/L
TOTAL ACIDITY	5.5 g/L
VOLATILE ACIDITY	0.74 g/l
PH	3.55