



# BALEIA

## 2019 TEMPRANILLO

### 100% Tempranillo

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.

#### TASTING NOTES

A lush Tempranillo with plum, garrigue and mocha aromas, carob and spicy flavours. The delicate sensation of minerality present in Baleia's food-driven wines are an expression of the natural salts found in the soils and prepares the palate beautifully. Best enjoyed with a traditional indigenous curry or delicately spiced Karoo lamb.

#### TECHNICAL DETAILS

<b>YEAR PLANTED</b>	2009
<b>SIZE</b>	1.07ha
<b>CLONES</b>	22
<b>ROOTSTOCK</b>	R110
<b>TRELLIS SYSTEM</b>	7 Wire Perold
<b>SOIL</b>	Limestone Rich
<b>ROW DIRECTION</b>	NW/SE
<b>ALTITUDE</b>	100m
<b>DENSITY</b>	3 333 vines/ha
<b>DISTANCE TO OCEAN</b>	8km
<b>APPELLATION</b>	Lower Duivenhoks River, Cape South Coast
<b>PICKING TIME</b>	February 2019
<b>BOTTLED</b>	28 July 2020
<b>RELEASED</b>	Summer 2021
<b>BOTTLES PRODUCED</b>	2448

#### VINTAGE NOTES

2019

<b>ALCOHOL</b>	14.5%
<b>RESIDUAL SUGAR</b>	3.0g/l
<b>TOTAL ACIDITY</b>	5.7g/l
<b>PH</b>	3.46

#### FERMENTATION & MATURATION

Inoculated with selected yeast strains from the Rhone, France. Primary fermentation in open fermenters with manual punch downs @ 22-26 °C for 2 weeks. Pressed directly to 300L French Oak (15% new).  
16 Months barrel matured.