

BALEIA *limitados*

THE LIMESTONE DEBATE *Chardonnay 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 RIVERREGION:
CAPE SOUTH COAST, WESTERN CAPE VINTAGE: 2020

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:

An approach of minimal intervention is followed to let the vineyard origin of this Chardonnay truly take centre stage in the wine. The limestone soils provide the ideal canvas to work with as the natural acidity and structured minerality intertwine beautifully with the elegant use of French Oak. Linearity with complexity to produce age-worthy Chardonnay, is foremost in the winemaker's mind when crafting this limited production offering.

CHEMICAL ANALYSES:

Alcohol by volume:	13.50%
Residual sugar:	2.4g/L
Total acidity:	6.6g/L
pH:	3.29

VINEYARD BACKGROUND:

Our Chardonnay vineyard is planted on almost pure, hard limestone soil which imparts a distinctive minerality and juicy acidity to the grapes and eventual wine. This 11 year-old vineyard is located only 9 km from the ocean on a 7 degrees south-facing slope. Harvest time is determined purely on taste, the culmination of regular sampling by the winemaker to ensure the character of the grapes correlate with the wine style he envisions. The grapes were picked in the crisp early morning hours to capture the full varietal flavour spectrum at its freshest and most vibrant.

TASTING NOTES & SERVING SUGGESTION:

Around the world, Chardonnay and limestone is regarded to have a special symbiosis. The high pH of our soil results in low pH grapes which make for lively, fresh wines. Adding to this freshness is a chalky minerality, complex layers of citrus and white stone fruit, and a textured mouthfeel. Serve well chilled with shellfish. Citrus blossoms & river stone flint fill your senses, followed by firm acid and hints of Biscotti.

