

BALEIA *limitados*

AMPHORA *Syrah 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 RIVER
REGION: CAPE SOUTH COAST, WESTERN CAPE
VINTAGE: 2020

VINTAGE NOTES:

The 2020 vintage had a dry Spring in 2019, followed by a dry 2020 January & February prior to picking. Lots of extraction in the vineyard with small berries. The vintage produced a rich colour wine, produced from the small berries with burst of flavour extractions.

WINEMAKING PROCESS:

This fruit was picked last of all Syrah portions. Cold soak for 2 days on skin, following 2 week open fermentation. Punch-down two times daily. Amphora maturation for 10 months, with no wood. Only 593 x 750 ml bottles produced.

CHEMICAL ANALYSES:

Alcohol by volume:	14.5%
Residual sugar:	2.4 g/L
Total acidity:	5.3 g/L
pH:	3.66

VINEYARD BACKGROUND:

Our Syrah vineyard was planted in 2009 and after a decade is really coming into its prime. The hard mineral-rich soils it is planted in, make it difficult for the vines to grow and find water. This conglomeration effect makes the vine more robust and able to 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:

Graphite, Fynbos and Blue Berries abound on the nose, while Liquorice, Sea Shell, Dates & Raspberries display on the palate. A deep Magenta Rim & purple heart captured in the colour of this distinct Syrah.

