

BALEIA *limitados*

Chardonnay 2021

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 CAPEVINTAGE: 2021

VINTAGE NOTES:

2021 was a cooler year than the 2020 vintage. Ideal spring rains allowed vines to produce good reserves for a dryish summer. This picking was the final picking for the Chardonnay vineyard which was divided into 6 picking dates

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:	12.61%
Residual sugar:	1.6g/L
Total acidity:	5.9g/L
pH:	3.48

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 subtle rose, naartjie, and a textured mouthfeel. A Smooth balanced wine with biscotti and tangerine on the palate. Serve well chilled with shellfish and mild curries.

