

# BALEIA *limitados*

*Syrah 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 Syrah vineyard which was divided into 4 picking dates.

## WINEMAKING PROCESS:

he conglomerated soils provide the ideal struggle for the Syrah grapes resulting in small, concentrated bunches. A gentle approach in the cellar is needed to balance this intensity and showcase the incredibly mineral soils in which this wine is grown, which also means a judicious oaking regime. Only the finest barrels are selected for bottling, adding a touch of exclusivity to this limited production offering.

## CHEMICAL ANALYSES:

Alcohol by volume:	14.30 %
Residual sugar:	2.5 g/L
Total acidity:	5.9 g/L
pH:	3.46

## 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:

Black and red berries abound on the nose and palate, inviting the next sip with a captivating aroma. A slight hint of black currant and a thread of flinty minerality add a consistent sense of freshness to this velvety, balanced wine. Enjoy with grilled meat dishes and seared tuna.

