

BALEIA *limitados*

Chardonnay 2022

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: 2022

VINTAGE NOTES:

2022 had a very dry spring and early growing season but ended off with a wet late December and January. This led to one of the earliest harvests for Baleia. A bright fruit vintage.

WINEMAKING PROCESS:

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.

6 Rows were carefully selected from a 12-row single vineyard block. The grapes were handpicked and destalked to press. The juice settled cold overnight and were racked off in the morning to a stainless-steel tank for initiation of fermentation.

This vintage was fermented in a combination of 300L French Oak and Amphora for 11 months. 20% Italian Terracotta Amphora, 45% 300L 2nd fill French oak barrels and 35% new 300L French oak barrels.

CHEMICAL ANALYSES:

Alcohol by volume:	13%
Residual sugar:	2.8g/L
Total acidity:	6.1g/L
pH:	3.37

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 are regarded to have a special symbiosis. These calcareous soils result in lively, fresh wines. On the nose, subtle hints of lime zest and white pear. With a mouthfeel bursting with chalky minerality and complex layers of lemon, lime, and blood orange. Serve well chilled with white meat dishes, pasta, and lightly spiced dishes.

