

BALEIA *limitados*

Syrah 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 with a natural racy acidity.

WINEMAKING PROCESS:

The 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 %
Residual sugar:	2.5 g/L
Total acidity:	5.9 g/L
pH:	3.49

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:

A Syrah with an intensely rich concentration of plum, eastern spice and cinnamon stick. Raspberry and a chalky minerality dominates the nose and the palate, inviting the next sip with a captivating aroma. This full-bodied wine is lifted by its natural acidity. Enjoy with grilled meat, seared tuna, and lightly spiced dishes.

