



Donkiesbaai

Grenache Blanc

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2022

Far up the west coast, about 3 and a half hours drive north of Cape Town, lies an open bay of white sand strewn with black mussels and kelp, with the icy waters of the Atlantic beating the shore. This is Donkiesbaai, where the Engelbrecht family have holidayed for four generations. This unassuming spot lends its name to our adventurous range of wines from a further-flung corner of South Africa's winelands. The wine was made with the cuisine of the west coast in mind. Crayfish, Harders, and a cold glass of wine is part of the history that is Donkiesbaai.

Vineyards

Grapes are sourced from the Piekenierskloof, approximately 80km from the west coast. Unirrigated bush vines are planted in deep sandy soils. Elevated sites have a warm climate with cooling evening winds. Grapes were harvested on two picking dates. The earlier pick provides freshness and acidity. The second pick lends structure, body, and added concentration to the wine.

Winery

In keeping with our philosophy of minimal intervention winemaking, Grenache Blanc grapes are whole bunch pressed and allowed to spontaneously ferment. Maturation takes place on the lees in two clay amphoras, one concrete egg, and one seasoned 500l oak barrel.

Tasting Note

Expressive floral notes of jasmine and white blossoms combine with aromas of fresh pear and honeydew melon. Clean and light on the palate, flavours of peaches and pears follow through, with spicy notes of ginger and a creamy mid-palate adding texture and complexity. The freshness of the palate is complemented by an elegant finish of white peaches and jasmine.

Alcohol13.4% Acidity 5.5g/l
Residual Sugar 1.4g/l pH 3.27

