



Donkiesbaai

Suiderkruis

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2020

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 the Piekenierskloof. 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

45% Grenache Noir · 42% Cinsault · 11% Syrah · 2% Grenache Blanc

The grapes are sourced from the Piekenierskloof. Unirrigated bush vines are planted in deep sandy soils. Elevated sites have a warm climate with cooling evening winds.

Winery

Whole bunches of Grenache Noir and Cinsault are spontaneously fermented. Manual punch downs and pump overs are used to gently extract colour and flavour. Syrah destemmed and fermented as whole berries to preserve fruit flavours. Grenache Blanc brings floral character to the blend. Varieties matured separately in seasoned 500l French oak barrels for 12 months.

Tasting Note

Light bodied with a silky texture and a complex bouquet of sour cherry, smoked meat, sweet spices, and milk chocolate. Dry with an initial burst of red fruit showing red cherry and redcurrant, which evolve into ripe plum and black cherry. Layers build with notes of nutmeg, black pepper, and forest floor. Fine, savoury tannins with a fresh, cleansing acidity highlighted by top notes of violets.

Alcohol13.22% Acidity 5.9g/l
Residual Sugar.....1.4g/l pH 3.28

