



Donkiesbaai

Grenache Blanc

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2020

Far up the west coast, North of Lambert's Bay but South of Doringbaai 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 further-flung corners 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.

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; 50% concrete eggs and 50% seasoned 500l oak barrels.

Tasting Note

Stone fruit and floral perfume fill the glass. Expressive nectarine and white peach are interlaced with chamomile and honeysuckle, with hints of lemon curd, quince and almonds. Supple on the palate with fresh, clean acidity and soft layers of yellow peach, winter melon and white blossoms. This wine is medium bodied with a slightly creamy texture and a fresh, almond finish, this wine definitely shows distinctive varietal character.



Alcohol	13.8%	Acidity	5.7g/l
Residual Sugar	1.9g/l	pH	3.19