



Donkiesbaai

Grenache Noir

2018

Piekenierskloof Wine of Origin

The Story

Far up the west coast, north of Lambertsbay 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 off-piste 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. With this wine we raise a glass to family & friendships.

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 a philosophy of minimal intervention winemaking, whole clusters are fermented spontaneously in open top fermentation tanks. Maturation takes place in seasoned 500l French oak barrels for approximately 14 months.

Tasting Note

Bright cranberry and pomegranate jump out of the glass. The vivid fruit is tempered by delicate cinnamon and clove spice, with savoury notes of sandalwood and earthiness coming through as the wine opens. The bright red fruit persists on the palate with the savoury notes offsetting the perception of sweetness. Lively acidity compliments the vibrant red fruit, making the wine light and fresh on the palate. The finish is refined with notes of sweet baking spices and Turkish delight.



ALCOHOL	12.41%
RESIDUAL SUGAR	1.7g/l
ACIDITY	6.2g/l
pH	3.45