



Donkiesbaai

Grenache Noir

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2021

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

Grapes are sourced from the Piekenierskloof, about 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, 25% of the Grenache is fermented as whole clusters. Spontaneous ferment in open top fermentation tanks. Maturation takes place in seasoned 500l French oak barrels for approximately 14 months.

Tasting Note

Upfront perfume of lavender oil is matched by cranberries, pomegranate and watermelon, revealing prominent savoury spice – black and pink peppercorns. Fresh sour-cherry acidity on the palate is backed by spicy tannins which add structure to this otherwise light-bodied wine. Clean, dry finish with a touch of red fruit and spice.

Alcohol	13.99%	Acidity	5.8g/l
Residual Sugar	1.2g/l	pH	3.36

