



Donkiesbaai

Hooiwijn

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

The vines are 38 & 20-year-old unirrigated bush vines that are planted in deep sandy soils. At an altitude of 520m above sea level, the vineyards experience a warm climate with cooling evening winds.

Winery

The grapes are harvested at optimal ripeness and left on straw mats for 3 weeks to dry. Sugars and flavours are concentrated in the dried grapes. The grapes are destemmed, pressed and fermented in barrel. Fermentation is stopped by filtration when the wine reaches an alcohol level of approximately 10%. Hooiwijn is matured in old 225l & 300l French oak barrels for 6 months before being bottled. Only 3300 bottles were made.

Tasting Note

Liquid gold, this Chenin shows the pure essence of the fruit – fresh peaches & persimmon, with marmalade, grilled peaches & orange blossom on the nose. It follows through on the palate showing flavours of candied ginger, almond pastries & dried herbs. This is a luscious, rich wine kept fresh by its tart apple-like acidity and lingers indefinitely on the palate.



ALCOHOL	9.47%
RESIDUAL SUGAR	205.3g/l
ACIDITY	7.0g/l
pH	3.59