



Donkiesbaai

Hooiwijn

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

100% Chenin Blanc, naturally dried grapes

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

Grapes are harvested at optimal ripeness and left on straw mats for 3 weeks to dry. This allows sugars and acids to concentrate, and flavours to fully develop. Grapes are destemmed and gently pressed before being transferred into a barrel for fermentation. The fermentation process is stopped by filtration when the wine reaches an alcohol level of approximately 10%. Hooiwijn is matured in seasoned 225l and 300l French oak barrels for 6 months before being bottled. Only 3685 bottles were made.

Tasting Note

Glowing gold in colour, showing aromas of marmalade, apricot, orange blossom, and subtle mineral notes of terracotta pots. Delicate yet complex on the palate, with candied orange peel, dry rooibos tea, and crème caramel complimented with a lifting acidity. Elegant, with velvety sweetness that perfectly balances the fresh acidity.



Alcohol9.84%
Residual Sugar..... 248g/l
Acidity 8.7g/l
pH 3.32