

Donkiesbaai

Concept

Donkiesbaai on the West Coast of South Africa has been the vacation home to the Engelbrecht family for four generations. Crayfish, Harders and a cold glass of Steen (Chenin Blanc) is part of the history that is Donkiesbaai and with this wine I raise a glass with family and friends.

Vintage : 2017

Grape Variety : Steen (Chenin Blanc)

Appellation : Piekenierskloof 80%
Stellenbosch 20%
(W.O. Western Cape)

Analysis : Alcohol – 13.60vol%
: pH – 3.52
: Acidity – 5.8g/l
: Res. sugar – 2.2g/l

Winemakers : Roelof Lotriet



Climate

Piekenierskloof has a warm climate, but enjoys light winds from the southwest which results in cool evenings. The vineyards grow at high altitude, 520 meters, and the approximate rainfall is 360mm per annum. This was a very dry vintage, with the average rainfall being 317mm.

Soil

With 2017 vintage grapes coming from the original vineyard on a north eastern slope at the very top of Piekenierskloof pass, we have carefully sourced and incorporated a small percentage of Chenin Blanc from pockets in the Stellenbosch region, chosen to compliment the style in which we make our Donkiesbaai Steen. All these individual blocks of Chenin Blanc bush vines are planted in deep sandy soil and yields 3 tons average per hectare. Extreme heat and dry land conditions necessitates deep root development which serves as a great buffer against the harsh conditions. Grape berries were smaller and more concentrated in this 2017 vintage because of the dry climate. Yields were much smaller but the quality of the grapes were exceptional.

Vinification

The grapes are de-stemmed, crushed, pressed and left over night to settle. 50% of the wine was then fermented in old French oak barrels with 5% new wood for six months and the other 50% was spontaneously fermented in concrete egg tanks and Clay Amphora pots, prior to bottling.

Tasting Notes

Colour – Medium Straw

Aroma – With tropical aromas of ripe melon, pineapple and mango, followed by flinty minerality, this wine is full of clean and fresh notes. Lees contact adds hints of yoghurt, sour dough and caramel, adding to this wine's complexity.

Palate – This 2017 vintage is beautifully concentrated on the palate with flavors of chalky minerality, grapefruit, pineapple, pears, lemon curd and yellow melons integrating perfectly, creating a wine of distinct character with a fresh and lengthy finish.