



Donkiesbaai

Steen

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

Donkiesbaai Steen is made up of 5 Components: 15% is fermented in stainless steel then transferred to seasoned barrels for 6 months. 50% is fermented in French oak then matured in a combination of new & seasoned barrels. 20% is fermented spontaneously and matured on the lees in concrete eggs. 10% is fermented spontaneously in clay Amphoras to retain freshness. 5% is retained in stainless steel and blended in prior to bottling for purity of fruit.

Tasting Note

This Piekenierskloof Chenin blanc exhibits a parade of white peach, wax, dried herbs & fynbos aromas. Richly flavoured, the palate shows crunchy apple, yellow fruit & lemon cream underscored by a cracking line of acidity & a persistent saline finish, a hallmark of this high-altitude vineyard.



ALCOHOL	14.32%
RESIDUAL SUGAR	2.66g/l
ACIDITY	6.02g/l
pH	3.33