



Donkiesbaai

Steen

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2022

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 a further-flung corner 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

The vines are 38 and 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. Grapes were harvested on six dates, with different picks providing a range of aromatic characters. Two early picks bring fresh acidity. Two middle picks added great balance and perfectly ripe tropical fruit characters. The final two picks of smaller bunches and berries added deep concentration and palate weight to the resulting wine.

Winery

Our Steen is made up of three components: 75% is fermented in French oak then matured in a combination of new and seasoned 500l barrels. 25% is fermented spontaneously and matured on the lees in concrete eggs.

Tasting Note

Bold, fruity aromas of pineapple, lime cordial, and yellow peach mingle with notes of biscotti and nougat. Rich and textured on the palate with elderflower, peach and macadamia. The intensity of the fruit is balanced by well-integrated oak. The distinctive complexity of the Donkiesbaai Steen stems from the age of the bush vines, the majority of which are over 38 years old. These old vines consistently produce small crops of intensely flavoured and expressive fruit.

Alcohol	13.11%	Acidity	5.5g/l
Residual Sugar.....	1.9g/l	pH	3.37

