

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 : 2016
Grape Variety : Steen (Chenin Blanc)
Appellation : Piekenierskloof
Analysis : Alcohol – 9.66vol%
: pH – 3.18
: Acidity – 8.5g/l
: Res. sugar – 238g/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 and the approximate rainfall is 360mm per annum. This was a very dry vintage, with the average rainfall being only 184mm.

Soil

The vineyards are situated on a northeastern slope at the very top of Piekenierskloof pass. The Chenin Blanc bush vines are planted in deep sandy soil and yields 3 tons 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 2016 vintage because of the dry climate. Yields were much smaller but the quality of the grapes were exceptional.

Vinification

The grapes were harvested at optimal ripeness, and left on straw mats for 3 weeks to dry. This allows the sugars to concentrate and the flavor compounds to fully express themselves. The wine was barrel fermented, and then matured in French oak barrels for 6 months before bottling.

Tasting Notes

Colour – Gold

Aroma – Beautiful aromas of apricot, pineapple and honey suckle all add to a rich, complex nose.

Palate – Stewed peach, apricot and honey comb follows through beautifully onto the palate. There is an underlying hint of caramel oats. The wine shows good structure and great balance between sweetness and acidity, with a long lingering fresh finish.