

Donkiesbaai

Concept

Donkiesbaai on the West Coast of South Africa has been the vacation home to the Engelbrecht family for four generations. The grapes for this wine come from the highest block of Pinot Noir in the country. The unique climate, high on the Witzenberg, produces characteristics that contribute to the style and elegance of this wine. I cannot think of a better way to complete the Donkiesbaai story than with a glass of elegant Donkiesbaai Pinot Noir

Vintage : 2015

Grape Variety : Pinot Noir

Appellation : Ceres Plateau- Witzenberg

Analysis : Alcohol –13.25vol%
: pH – 3.48
: Acidity –5.7g/l
: Res. sugar –2.3g/l

Winemaker : Roelof Lotriet



Donkiesbaai

Pinot Noir

JEAN ENGELBRECHT SUID-AFRIKA

Climate

The vineyards are currently the highest block of Pinot Noir in the country, at an altitude of 950m. There is a continental climate, with cool evenings and warm days, which is ideal for growing Pinot Noir.

Soil

The predominate soil type is well drained shale

Vinification

The grapes are de-stemmed, crushed, and fermented in open top stainless fermenters. Very gentle manual punch downs were performed 4 times per day, thereafter the wine was put into old 300 liter French Oak barrels for 12 months. The wine was then bottled and matured for 3 months before being released.

Tasting Notes

Colour – Pomegranate

Aroma – Elegant burned red cherry and rich berry aromas are prominent on the initial impression. There is a subtle freshness that is backed up by an earthiness with hints of rose Turkish delight that adds to the complexity of the nose.

Palate – The rich berry and burnt cherry aromas follow through beautifully on to the palate. This wine shows a fruit dominant style, with a fresh, vibrant character that creates an elegant, juicy finish.