

Donkiesbaai

Cinsault

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2021

About three 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 grapes are sourced from the Piekenierskloof. This Cinsault vineyard was planted in 1967. Very old, unirrigated bush vines are planted in deep sandy soils. Elevated sites have a warm climate with cooling evening winds.

Winery

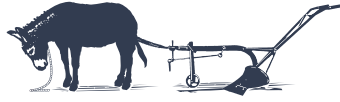
Minimal intervention winemaking with 20% of the fruit fermented as whole clusters. Spontaneous fermentation in open top 4-ton fermentation tanks. Gentle punch downs and pump overs are performed during fermentation. Maturation takes place in seasoned 500l French oak barrels for approximately 14 months.

Tasting Note

Perfumed aromas of pomegranate and cranberry combine with spicy pink peppercorn and paprika. On the palate, bright and juicy red fruit follow through, with added complexity from notes of clay pot and tobacco. Light bodied and fresh, with structure provided by zippy, sour cherry acidity and spicy character from the whole-bunch fermentation.

Alcohol	13.47%	Acidity	5.8g/l
Residual Sugar.....	1.1g/l	pH	3.35





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Old Vine Project: Certified Heritage Vineyards

The Old Vine Project is a non-profit company that certifies the plant dates of vineyards that are 35 years and older. The interest in preserving old vines is two-fold. They form an important part of South Africa's winemaking history. But more importantly, old vines give more concentration, complexity, and particularly, more depth of mid-palate fruit compared to young vines.

Climate & Soil

The Donkiesbaai Cinsault is made using fruit from Certified Heritage Vineyards, which were certified through the Old Vine Project. The vineyards were planted in 1967 and are unirrigated bush vines, planted on poor, sandstone soils. The vineyards are 650m above sea level, experiencing warm summer days with cool nights and relatively low winter rainfall of approximately 550mm per annum.

Vineyard

The Cinsault is planted on its own rootstock, which is very rare to find, and provides the purest varietal expression. The bush vines are planted at a very low density, with only 1785 vines per hectare, and 3m spacing between rows. The low density allows vines to thrive in a low rainfall area without irrigation. Also, considering ongoing climate change, low density, unirrigated vineyards are much less vulnerable to climatic drought compared to medium or high-density vineyards.

Vine Management

The vines are head trained bush vines. Pruning takes place in two steps; pre-pruning eliminates non-bearing canes, leaving a remaining 8 shoots. These are pruned down to two buds each during the second stage of pruning. During the growing season the canopy is managed through two rounds of suckering, followed by tipping and topping after fruit set. Leaf thinning is done surrounding bunches to provide ventilation and to maintain healthy clusters.



Look out for the Certified Heritage Vineyards Seal on the back label.