



# Donkiesbaai

## *Grenache Blanc*

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2021

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

Grapes are sourced from the Piekenierskloof, approximately 80km from the west coast. Unirrigated bush vines are planted in deep sandy soils. Elevated sites have a warm climate with cooling evening winds. Grapes were harvested on two picking dates. The earlier pick provides freshness and acidity. The second pick lends structure, body, and added concentration to the wine.

### Winery

In keeping with our philosophy of minimal intervention winemaking, Grenache Blanc grapes are whole bunch pressed and allowed to spontaneously ferment. Maturation takes place on the lees; 50% in concrete eggs, 30% in seasoned 500l oak barrels, and 20% in clay amphora.

### Tasting Note

Expressive aromas of peach blossom and frangipani are followed by lime, yellow grapefruit, nectarine, and cantaloupe. Delicately textured on the palate with intriguing complexity – flavours of lime and apple evolve into dried apple, stone fruit, beeswax and five-spice. Fresh acidity balances a weighty mid-palate, showing intense stone fruit flavours of peach and nectarine, with a subtle, creamy, almond-milk finish.

Alcohol .....	13.49%	Acidity .....	5.9g/l
Residual Sugar.....	2.0g/l	pH .....	3.26

