



Donkiesbaai

Grenache Noir

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2020

Far up the west coast, North of Lambert's Bay but South of Doringbaai 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 the further-flung corners 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, about 80km from the west coast. Unirrigated bush vines are planted in deep sandy soils. Elevated sites have a warm climate with cooling evening winds.

Winery

In keeping with our philosophy of minimal intervention winemaking, 25% of the Grenache is fermented as whole clusters. Spontaneous ferment in open top fermentation tanks. Maturation takes place in seasoned 500l French oak barrels for approximately 14 months.

Tasting Note

A lively combination of red cherries and black currant jump out of the glass. A floral aroma of lavender overlays notes of flint and iron. The fruit profile develops into blueberries on the palate with sour red cherry notes adding to the tangy acidity. Cedar spice lends some savoury complexity to this medium bodied wine, with light yet firm tannins. Vibrant and fresh, with a long sour cherry finish.



Alcohol13.73% Acidity 6.0g/l
Residual Sugar..... 1.4g/l pH 3.22