



Donkiesbaai

Rooiwijn

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2018

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

49% Cinsault, 46% Grenache Noir and 5% Syrah

The grapes are sourced from the Piekenierskloof. Unirrigated bush vines are planted in deep sandy soils. Elevated sites have a warm climate with cooling evening winds.

Winery

Whole bunches of Grenache Noir and Cinsault are spontaneously fermented. Manual punch downs and pump overs are used to gently extract colour and flavour. Syrah destemmed and fermented as whole berries to preserve fruit flavours. Varieties matured separately in seasoned 500l French oak barrels for 12 months.

Tasting Note

Expressive cranberry, watermelon and notes of blueberry and cinnamon are very inviting on the nose. The juicy, sweet fruits are balanced beautifully on the palate by delicate tannins and more savoury notes of earthiness and new leather. The finish is long and lingering with juicy flavours of cranberry and redcurrant.

Alcohol	12.96%	Acidity	6.0g/l
Residual Sugar.....	2.1g/l	pH	3.47

