



Donkiesbaai

Hooiwijn

Donkiesbaai on the West Coast of South Africa has been the vacation home to the Engelbrecht family for four generations. A glass of Hooiwijn to finish off a fish braai is part of the history that is Donkiesbaai. With this wine we raise a glass to family and friendships.

100% Chenin Blanc
Made from naturally dried grapes
Piekenierskloof Wine of Origin

Viticulture

The two vineyards are 38 years and 20 years old respectively. These unirrigated dryland bush vines are planted in deep sandy soils and yield an average of 3 tons per hectare. The vineyards are farmed to produce the best possible quality and to express the purity of the site. The extreme heat and dryland conditions necessitate deep root development which serves as a great buffer against the harsh growing conditions.

The 2018 vintage was extremely dry, however, improved farming and vineyard management yielded great quality and volumes to produce a 100% Piekenierskloof Chenin Blanc. Piekenierskloof has a warm climate, but enjoys light winds from the southwest which results in cool evenings. The vineyards grow at high altitude, 520 meters, and the approximate rainfall is 360mm per annum. This was a very dry vintage, with the average rainfall being 317mm.

Vinification

The grapes were harvested at optimal ripeness and left on straw mats for 3 weeks to dry. This allows the sugars to concentrate (38-40 Balling) and the flavour compounds to fully express themselves. The grapes were destemmed and pressed before being transferred into a barrel for fermentation. The fermentation process was stopped by filtration when the wine reached an alcohol level of approximately 10%. The Hooiwijn was matured in old 225l & 300l French oak barrels for 6 months before being bottled. Only 3300 bottles were made.

Tasting Note

Liquid gold in a glass. This Chenin dried on straw mats shows the essence of the fruit – fresh peaches and persimmon, with mandarin marmalade, grilled peaches and orange blossom on the nose. It follows through on the palate showing flavours of candied ginger, almond pastries and dried herbs. This is a lush, rich wine kept fresh by its tart apple-like acidity and lingers almost indefinitely on the palate.



ALCOHOL	9.47 %
RESIDUAL SUGAR	205.3 g/l
ACIDITY	7.0 g/l
pH	3.59