



# Donkiesbaai

## *Hooiwijn*

2019

*Piekenierskloof Wine of Origin*

### ***The Story***

Far up the west coast, north of Lambertsbay 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 off-piste 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. With this wine we raise a glass to family & friendships.

### ***Vineyards***

The vines are 38 & 20-year-old unirrigated bush vines that are planted in deep sandy soils. At an altitude of 520m above sea level, the vineyards experience a warm climate with cooling evening winds.

### ***Winery***

Grapes are harvested at optimal ripeness and left on straw mats for 3 weeks to dry. This allows sugars and acids to concentrate, and flavour compounds to fully develop. Grapes are destemmed and gently pressed before being transferred into a barrel for fermentation. The fermentation process is stopped by filtration when the wine reaches an alcohol level of approximately 10%. Hooiwijn is matured in seasoned 225l & 300l French oak barrels for 6 months before being bottled. Only 244l bottles were made.

### ***Tasting Note***

Vivid aromas of apricot, peach, candied citrus peel and marmalade are layered with subtle hints of brioche and roasted nuts. Delicately sweet on the palate with generous fruit flavours following through from the nose, with notes of beeswax and dried pears adding texture and a mouth-coating richness. Excellent balance of sweetness and acidity that cleans the palate, leaving a lingering flavour of pear juice.



ALCOHOL	9.4%
RESIDUAL SUGAR	233.8g/l
ACIDITY	8.4g/l
pH	3.18