



Donkiesbaai

Pinot Noir

Donkiesbaai on the West Coast of South Africa has been the vacation home to the Engelbrecht family for four generations. The grapes for this wine come from the one of the highest blocks of Pinot Noir in the country. The unique climate, high on the Witzenberg, produces characteristics that contribute to the style and elegance of this wine. I cannot think of a better way to compliment the Donkiesbaai story than with a glass of elegant Donkiesbaai Pinot Noir.

2017 Pinot Noir

Ceres Plateau Wine of Origin

Viticulture

This is one of the highest Pinot Noir vineyards in the country, at an altitude of 950m above sea level. The Ceres Plateau has a continental climate, with cool nights and warm days which facilitate gradual ripening, ideal for Pinot Noir.

This vintage had daily fluctuations in temperature. The changes in diurnal temperature and drought conditions made it perfect for slow ripening, resulting in small concentrated fruit development. The growing conditions all indicate an excellent vintage. The Grapes were harvested on the 21st of February at 24.4 Balling.

Vinification

The Pinot Noir grapes are de-stemmed as whole berries, and fermented in an open-top fermenter. Gentle pump-overs and punch downs were performed towards the end of fermentation, thereafter the wine was matured in seasoned 300l French Oak barrels for 12 months. Only 2600 produced.

Tasting Note

This sprightly Pinot Noir shows exceptional purity of fruit – crisp red apple, raspberry and tart cherries – with a hint of sweet tobacco and cured meats. The palate remains fresh and floral with a delicate structure, a juicy acidity and silky tannins.



ALCOHOL	14.45 %
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RESIDUAL SUGAR	2.6 g/l
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ACIDITY	5.6 /l
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pH	3.51
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