



Donkiesbaai

Rooiwijn

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 small region of Piekenierskloof. The complexity of this wine comes from the unique Piekenierskloof climate which allows us to produce an elegant yet approachable wine.

2017 Rooiwijn (Red Blend)

47% Grenache Noir • 47% Cinsault • 6% Syrah

Piekenierskloof Wine of Origin

Viticulture

These vineyards of Grenache Noir, Cinsault and Syrah are all situated in the Piekenierskloof region. These unirrigated dryland bush vines are planted in deep sandy soils, farmed to produce quality and to express the purity of the fruit. The extreme heat and dryland conditions necessitate deep root development which serves as a great buffer against the harsh growing conditions. The Cinsault vineyards were picked on the 16th of February at 20.8 Balling. The Grenache Noir was picked on the same day at 23.7 Balling..

Vinification

The Grenache Noir and Cinsault were spontaneously fermented as whole bunches. Gentle manual punch downs and pump overs were used to extract flavour and colour towards the end of fermentation. The Syrah was de-stemmed and fermented as whole berries to limit over extraction and promote red fruit flavours. After fermentation, each varietal was matured in 500l seasoned French oak barrels for 12 months. No new oak was used. These three components were vinified separately and blended before bottling. Only 4500 bottles produced.

Tasting Note

With pretty aromatics of wild red berries, purple flowers and a pleasant hint of scrub, this blend of Grenache, Cinsault and Syrah entices. These promising aromas carry over onto the palate where it integrates seamlessly with vivid dense fruit, subtle dark cacao and a stone-like acidity. Fine-grained, gravelly tannins conclude this moreish offering.



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| ALCOHOL | 13.82% |
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| RESIDUAL SUGAR | 2.2 g/l |
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| ACIDITY | 6.1 g/l |
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| pH | 3.48 |
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