



Donkiesbaai

Steen

Donkiesbaai on the West Coast of South Africa has been the vacation home to the Engelbrecht family for four generations. Crayfish, Harders and a cold glass of Steen (Chenin Blanc) is part of the history that is Donkiesbaai. With this wine we raise a glass to family and friendships.

2018 Steen (Chenin Blanc)
Piekenierskloof Wine of Origin

Viticulture

The two vineyards of Steen are 38 years and 20 years old respectively. These unirrigated dryland bush vines are planted in deep sandy soils and yield an average of 5-10 tons per hectare. The vineyards are farmed to produce the best possible quality and to express the purity of this site. The extreme heat and dryland conditions necessitate deep root development which serves as a buffer against the harsh growing conditions.

The 2018 vintage was extremely dry, however, with improved farming and vineyard management yielded great quality and volumes to produce a 100% Piekenierskloof Steen. 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, with an average rainfall of 317mm in 2018. The grapes were harvested at 24 Balling.

Vinification

Donkiesbaai Steen is made of 5 components. 15% is fermented in stainless steel tanks and transferred to old barrels for 6 months maturation. 50% is fermented in French Oak barrels then racked off the gross lees and matured in a combination of new (5%) and seasoned barrels. 20% fermented spontaneously and matured in concrete eggs on the lees for added complexity and mouthfeel. 10% fermented spontaneously in clay Amphoras to retain the freshness and natural acidity of the Steen. 5% of the wine was stored in the tank and blended in prior to bottling, adding freshness. No Sulphur was used during maturation.

Tasting Note

This Piekenierskloof Chenin blanc exhibits a parade of white peach, wax and dried herbs/fynbos aromas. Richly flavoured, the palate is of crunchy apple, yellow fruit and lemon cream underscored by its cracking line of acidity and a persistent saline finish, a hallmark of this high-altitude vineyard.



ALCOHOL	14.32%
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RESIDUAL SUGAR	2.66g/l
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ACIDITY	6.02 g/l
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pH	3.33
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