



Donkiesbaai

Steen

2020

Piekenierskloof Wine of Origin

The Story

Far up the west coast, north of Lambert's Bay 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 adventurous 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

Donkiesbaai Steen is made up of 4 Components: 50% is fermented in French oak then matured in a combination of new & seasoned barrels. 30% is fermented spontaneously and matured on the lees in concrete eggs. 10% is fermented spontaneously in clay Amphoras to retain freshness. 10% is retained in stainless steel tanks and blended in prior to bottling for purity of fruit.

Tasting Note

Delicate floral aromas of honeysuckle develop into typical fruity notes of lemon, lime, and white peach. As the wine opens up, more complex aromas emerge, showing layered notes of peach cobbler, pancake spice and quince. Subtle zesty acidity balances a medium bodied wine, with a creamy mouth-feel and complexity that follows from the nose. A serious wine with a lingering finish of orange zest.



ALCOHOL	14.34%
RESIDUAL SUGAR	3.8g/l
ACIDITY	5.7g/l
pH	3.24