



Donkiesbaai

Grenache Blanc

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

2025

Far up the west coast, about 3 and a half hours drive north of Cape Town, 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 a further-flung corner 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.

Vineyards

Grapes are sourced from the Piekenierskloof, approximately 80km from the west coast. Unirrigated bush vines are planted in deep sandy soils. Elevated sites have a warm climate with cooling evening winds. Grapes were harvested on two picking dates. The earlier pick provides freshness and acidity. The second pick lends structure, body, and added concentration to the wine.

Winery

Respecting the delicate flavours of Grenache Blanc, the grapes are whole bunch pressed and allowed to spontaneously ferment. Maturation takes place on the lees; 60% in seasoned 500ℓ oak barrels, 30% in concrete eggs, and 10% in clay amphora.

Tasting Note

This wine opens with inviting aromas of citrus blossom, white peach, and a hint of oyster shell. The palate is fresh and dry, layered with juicy nectarine, apricot, and subtle melon flavours. Bright acidity brings a lively energy, while a soft, textured finish rounds it all off beautifully.

Alcohol	13.9%	Acidity	6.69g/ℓ
Residual Sugar	1.0/ℓ	pH	3.14

