



Donkiesbaai

Grenache Noir

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 the Piekenierskloof. 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, about 80km from the west coast. Unirrigated bush vines are planted in deep sandy soils. Elevated sites have a warm climate with cooling evening winds.

Winery

In keeping with our philosophy of minimal intervention winemaking, 15% of the Grenache is fermented as whole clusters. Spontaneous ferment in open top fermentation tanks. Maturation takes place in seasoned 500l French oak barrels for approximately 14 months.

Tasting Note

Pronounced aromas of zesty red fruit jump from the glass with notes of pomegranate and cranberry combined with soft spicy aromas of cinnamon and paprika. There is an underlying note of blackcurrant as the wine opens. The palate is refreshingly dry with tangy acidity and ripe red fruit lending juiciness. Layers of raspberry, redcurrant and sour cherry are interwoven with gentle spice and a distinctive mineral, earthy character. Fine, low tannins with a touch of stalky spice lead to a savoury finish.

Alcohol	13.9%	Acidity	5.7g/l
Residual Sugar.....	1.1g/l	pH.....	3.39

