



Donkiesbaai

Hooiwijn

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

100% Chenin Blanc, naturally dried grapes

Certified heritage bush vines planted in 1988 and 1986 are dry-land farmed in deep sandy soils. At an altitude of 650m above sea level, the vineyards experience a warm climate with cooling evening winds.

Winery

Grapes are harvested on six dates and left on straw mats for 3 weeks to dry. This allows sugars and acids to concentrate, and flavours to fully develop. Grapes are destemmed and gently pressed before being transferred into a barrel for fermentation. The fermentation process is stopped by filtration when the wine reaches an alcohol level of approximately 10%. Hooiwijn is matured in seasoned 500l French oak barrels for 6 months before being bottled. Only 3550 bottles were made.

Tasting Note

A beautiful expression of pure, sun-drenched fruit. Expressive aromas of intense dried apricot, mango, candied pineapple, jasmine, and honeycomb, with a gentle hint of sun-dried straw. Rich and luscious on the palate, the sweetness is lifted by acidity that keeps everything in perfect balance. Intense flavours of apricot linger long after the last sip.



Alcohol7.82%
Residual Sugar.....330.8g/l
Acidity 9.0g/l
pH 3.58