



Donkiesbaai

Suiderkruis

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

60% Syrah · 20% Cinsault · 18% Grenache Noir · 2% Grenache Blanc

2024

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

The grapes are sourced from the Piekenierskloof. Unirrigated bush vines are planted in deep sandy soils. Elevated sites have a warm climate with cooling evening winds.

Winery

Syrah, Cinsault and Grenache Noir are fermented with 10–15% whole bunches, while the remaining fruit is destemmed and fermented as whole berries. Manual punch downs and pump overs are used to gently extract colour and flavour. Grenache Blanc brings floral character to the blend. Varieties matured separately in seasoned 500ℓ French oak barrels for 12 months.

Tasting Note

Rich on the nose with a combination of red and black fruit. Blackcurrant, red cherry, red plums, and spicy blueberries combine with dark chocolate, cinnamon and leather. Floral notes of lavender lift the complex and brooding bouquet. Dry, medium bodied and rich on the palate with layered fruit that follows from the nose, along with more savoury elements of leather, tobacco and black pepper. Balanced acidity and tannins that are ripe and smooth. Lingering finish of black cherry and chocolate.

Alcohol	13.11%	Acidity	6.2g/ℓ
Residual Sugar.....	1.8g/ℓ	pH	3.44

