



Donkiesbaai

Suiderkruis

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

42.5% Grenache Noir · 42.5% Cinsault · 13% Syrah · 2% Grenache Blanc

2021

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

Whole bunches of Grenache Noir and Cinsault are spontaneously fermented. Manual punch downs and pump overs are used to gently extract colour and flavour. Syrah destemmed and fermented as whole berries to preserve fruit flavours. Grenache Blanc brings floral character to the blend. Varieties matured separately in seasoned 500ℓ French oak barrels for 12 months.

Tasting Note

Vivid aromas of sour cherry, cranberry, and blueberry are accented by hints of cinnamon and red liquorice. Medium-bodied with fine, chalky tannins balanced by zesty red-fruit acidity. The palate reveals layers of fresh strawberry and red cherry, complemented by subtle notes of leather and cured meat, leading to a long, dry finish.

Alcohol	13.1%	Acidity	5.8g/ℓ
Residual Sugar.....	1.3g/ℓ	pH	3.34

