



# Donkiesbaai

## *Suiderkruis*

31°56'00.00"S

Wine of Origin Piekenierskloof

18°16'00.00"E

62% Syrah · 17% Grenache Noir · 17% Cinsault · 4% Grenache Blanc

2022

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 is destemmed and fermented as whole berries to preserve fruit flavours. Grenache Noir and Cinsault are fermented as whole bunches. 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

Bold aromas of mulberry, black cherry, and a touch of green peppercorn. The palate unfolds in layers of dark berry compote, savoury prosciutto, and a mineral note of flint, bringing depth. Medium-bodied with ripe, well-integrated tannins, lifted by a bright acidity that carries a hint of red plum into a long finish.

Alcohol .....	13.72%	Acidity .....	5.7g/ℓ
Residual Sugar.....	1.5g/ℓ	pH .....	3.47

