

Vintage2024



From the holiday home of the Engelbrecht family where crayfish and a cold glass of Steen (Chenin Blanc) is part of the history that is Donkiesbaai.

TASTING NOTE

A lovely complex nose of quince, pineapple, and cape gooseberry with pickled ginger, white blossoms and vanilla. The layered flavours continue onto the palate, rich and textured with subtle acidity, and a medium body. The intensity and richness of fruit on the palate make this a versatile pairing wine and indicate good aging potential.

VINIFICATION DETAILS

Grapes were harvested on six dates, with different picks providing a range of aromatic characters. Two early picks bring fresh acidity. Two middle picks add balance and perfectly ripe tropical fruit characters. The final two picks of smaller bunches and berries added deep concentration and palate weight to the resulting wine. The Steen is made up of three components: 70% is fermented and then matured in a combination of new and seasoned 500l French oak barrels. 30% is fermented spontaneously and matured on the lees in concrete eggs. Bâtonnage is done monthly for textural mouthfeel.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	2.4
pH	Acidity
3.30	5.8

AWARDS

DWWA: Gold  
Platter: 92 pts

ATTRIBUTES

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation Partial	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Duran Cornhill	 Fining Agent Bentonite	 Closure Cork	 Region Piekenierskloof	 Vegan Yes