

Vintage 2023



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

Complex aromas reveal themselves on the nose: candied lemon peel, pineapple, honeysuckle, beeswax, cream and shortbread. On the palate, lively acidity carries the fruit, with texture and layers of flavour expanding on the palate. A clean yet mouth-watering finish.

### VINIFICATION DETAILS

The grapes were harvested on six dates, with different picks providing a range of aromatic characters. Two early picks bring fresh acidity. Two middle picks added great 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 then made up of separate components: 75% is fermented in French oak then matured in a combination of new and seasoned 500l barrels. 25% is fermented spontaneously and matured on the lees in concrete eggs.

### AWARDS

DWWA: Silver  
Platter: 92 pts  
Wine Spectator: 92 pts

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	1.4
pH	Acidity
3.53	5.7

### ATTRIBUTES

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