



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

Intense fruit aromas of apple and quince combine with honeysuckle and fresh pineapple on the nose. Medium-bodied, with well-integrated acidity that lifts rich flavours of lemon meringue, preserved peaches, papaya, and honeycomb. A creamy mid-palate with a coating mouthfeel, and a long fruity finish.

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 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. Steen is made up of 75% fermented in French oak then matured in a combination of new and seasoned 500l barrels, and 25% fermented spontaneously and matured on the lees in concrete eggs.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	3.6
pH	Acidity
3.27	5.9

AWARDS

DWWA: Silver

Platter: 94 pts

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Fining Agent

Bentonite



Closure

Cork



Region

Piekenierskloof



Vegan

Yes