



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 subtle note of frangipani provides a top note to intense fruit aromas of citrus with lots of white peach, nectarine and white pineapple. The intensity of fruit follows through on the palate, uplifted by a racy acidity. Flavours of lemon and lime are more prominent, with cape gooseberry, pineapple, peach and a creamy texture of lemon curd providing body. Fresh, layered and balanced with a dry yet textured mouthfeel and a zesty citrus finish.

VINTAGE CONDITIONS

Piekenierskloof has a warm climate but enjoys light winds from the southwest which results in cool evenings. The vineyards grow at high altitude, 520 metres.

VINIFICATION DETAILS

Donkiesbaai Steen is made of 5 components. 15% is fermented in stainless steel tanks and transferred to seasoned barrels for 6 months' maturation. 50% is fermented in French oak barrels then racked off the gross lees and matured in a combination of new and seasoned barrels. 20% is fermented spontaneously and matured in concrete eggs on the lees for added complexity and mouthfeel. 10% is fermented spontaneously in clay amphoras to retain the freshness and natural acidity of the Steen. 5% of the wine was stored in the tank and blended in prior to bottling, adding purity of fruit.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	2.8
pH	Acidity
3.17	6.3

ATTRIBUTES

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Fining Agent Bentonite	 Closure Screw top	 Region Piekenierskloof	 Vegan Yes	