SECKFORD AGENCIES

Donkiesbaai

DONKIESBAAI

GRENACHE BLANC, DONKIESBAAI

Vintage 2022

Far up the west coast, about three 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.

TASTING NOTE

Expressive floral notes of jasmine and white blossoms combine with aromas of fresh pear and honeydew melon. Clean and light on the palate, flavours of peaches and pears follow through, with spicy notes of ginger and a creamy mid-palate adding texture and complexity. The freshness of the palate is complemented by an elegant finish of white peaches and jasmine.

VINIFICATION DETAILS

Grapes were harvested on two picking dates. The earlier pick provides freshness and acidity. The second pick lends structure, body, and added concentration to the wine. In keeping with our philosophy of minimal intervention winemaking, Grenache Blanc grapes are whole bunch pressed and allowed to spontaneously ferment. Maturation takes place on the lees; 50% in concrete eggs, 30% in seasoned 500l oak barrels, and 20% in clay amphora.

AWARDS

Platter: 92 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	1.4
pH	**Acidity**
3.27	5.5

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Grenache Blanc	Partial	75cl	Blank

Winemaker	Fining Agent	Closure	Region	Vegan
Duran Cornhill		Cork	Piekenierskloof	Blank