SECKFORD AGENCIES

Donkiesbaai

DONKIESBAAI

GRENACHE BLANC, DONKIESBAAI

Vintage 2021

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 aromas of peach blossom and frangipani are followed by lime, yellow grapefruit, nectarine, and cantaloupe. Delicately textured on the palate with intriguing complexity – flavours of lime and apple evolve into dried apple, stone fruit, beeswax and five-spice. Fresh acidity balances a weighty mid-palate, showing intense stone fruit flavours of peach and nectarine, with a subtle, creamy, almond-milk finish.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2
pH	**Acidity**
3.26	5.9

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Cork	Piekenierskloof	Blank