

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

South Africa



Variety

Grenache Blanc



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Blank



Fining Agent



Closure

Cork



Region

Piekenierskloof



Vegan

Blank