SECKFORD AGENCIES

Donkiesbaai

DONKIESBAAI

GRENACHE NOIR, DONKIESBAAI

Vintage 2020



TASTING NOTE

A lively combination of red cherries and black currant jump out of the glass. A floral aroma of lavender overlays notes of flint and iron. The fruit profile develops into blueberries on the palate with sour red cherry notes adding to the tangy acidity. Cedar spice lends some savoury complexity to this medium bodied wine, with light yet firm tannins. Vibrant and fresh, with a long sour cherry finish.

VINIFICATION DETAILS

In keeping with our philosophy of minimal intervention winemaking, 25% of the Grenache is fermented as whole clusters. Spontaneous ferment in open top fermentation tanks. Maturation takes place in seasoned 500l French oak barrels for approximately 14 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	1.4
pH	**Acidity**
3.22	6

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Grenache Noir	Yes	75cl	Blank

Fining Agent	Closure	Region	Vegan
	Cork	Piekenierskloof	Blank