



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

Bold, fruity aromas of pineapple, lime cordial, and yellow peach mingle with notes of biscotti and nougat. Rich and textured on the palate with elderflower, peach and macadamia. The intensity of the fruit is balanced by well-integrated oak. The distinctive complexity of the Donkiesbaai Steen stems from the age of the bush vines, the majority of which are over 38 years old. These old vines consistently produce small crops of intensely flavoured and expressive fruit.

VINIFICATION DETAILS

The grapes were harvested on six dates, with different picks providing a range of aromatic characters. Two early picks bring fresh acidity. Two middle picks added great balance and perfectly ripe tropical fruit characters. The final two picks of smaller bunches and berries added deep concentration and palate weight to the resulting wine. The Steen is then made up of three components: 75% is fermented in French oak then matured in a combination of new and seasoned 500l barrels. 25% is fermented spontaneously and matured on the lees in concrete eggs.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	1.9
pH	Acidity
3.37	5.5

ATTRIBUTES


Origin
South Africa

Variety
Chenin Blanc

**Malolactic
Fermentation**
Partial

Bottle Size
75cl

Vegetarian
Yes

Fined Using
Bentonite

Closure
Cork

Region
Piekenierskloof

Vegan
Yes