



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

Delicate floral aromas of honeysuckle develop into typical fruity notes of lemon, lime, and white peach. As the wine opens up, more complex aromas emerge, showing layered notes of peach cobbler, pancake, spice and quince. Subtle zesty acidity balances a medium bodied wine, with a creamy mouth-feel and complexity that follows from the nose. A serious wine with a lingering finish of orange zest.

VINIFICATION DETAILS

Our Steen is made up of four components: 50% is fermented in French oak then matured in a combination of new and seasoned barrels. 30% is fermented spontaneously and matured on the lees in concrete eggs. 10% is fermented spontaneously in clay Amphoras to retain freshness. 10% is retained in stainless steel tanks and blended in prior to bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	3.8
pH	Acidity
3.24	5.7

ATTRIBUTES


Origin
South Africa

Variety
Chenin Blanc

**Malolactic
Fermentation**
Yes

Bottle Size
75cl

Vegetarian
Yes

Fined Using

Closure
Screw top

Region
Piekenierskloof

Vegan
Yes