



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.7
pH	Acidity
3.33	6.0

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

This Piekenierskloof Chenin Blanc exhibits a parade of white peach, wax and dried herbs/fynbos aromas. Richly flavoured, the palate is of crunchy apple, yellow fruit and lemon cream underscored by a cracking line of acidity and a persistent saline finish, a hallmark of this high-altitude vineyard.

VINTAGE CONDITIONS

The 2018 vintage was extremely dry, however with improved farming and vineyard management yielded great quality and volumes to produce a 100% Piekenierskloof Steen. Piekenierskloof has a warm climate but enjoys light winds from the southwest which results in cool evenings. The vineyards grow at high altitude, 520 meters, with an average rainfall of 317mm in 2018. The grapes were harvested at 24° Balling.

VINIFICATION DETAILS

Donkiesbaai Steen is made of 5 components. 15% is fermented in stainless steel tanks and transferred to old barrels for 6 months' maturation. 50% is fermented in French Oak barrels then racked off the gross lees and matured in a combination of new (5%) and seasoned barrels. 20% fermented spontaneously and matured in concrete eggs on the lees for added complexity and mouthfeel. 10% fermented spontaneously in clay amphoras to retain the freshness and natural acidity of the Steen. 5% of the wine was stored in the tank and blended in prior to bottling, adding freshness. No sulphur was used during maturation.

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fined Using



Closure

Cork



Region

Piekenierskloof



Vegan

Yes