



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

A subtle note of frangipani provides a top note to intense fruit aromas of citrus with lots of white peach, nectarine and white pineapple. The intensity of fruit follows through on the palate, uplifted by a racy acidity. Flavours of lemon and lime are more prominent, with cape gooseberry, pineapple, peach and a creamy texture of lemon curd providing body. Fresh, layered and balanced with a dry yet textured mouthfeel and a zesty citrus finish.

## VINTAGE CONDITIONS

Piekenierskloof has a warm climate but enjoys light winds from the southwest which results in cool evenings. The vineyards grow at high altitude, 520 metres.

## VINIFICATION DETAILS

Donkiesbaai Steen is made of 5 components. 15% is fermented in stainless steel tanks and transferred to seasoned 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 and seasoned barrels. 20% is fermented spontaneously and matured in concrete eggs on the lees for added complexity and mouthfeel. 10% is 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 purity of fruit.

## TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	2.8
pH	Acidity
3.17	6.3

## ATTRIBUTES

 <b>Origin</b> South Africa	 <b>Variety</b> Chenin Blanc	 <b>Malolactic Fermentation</b> Yes	 <b>Bottle Size</b> 75cl	 <b>Vegetarian</b> Yes
 <b>Fining Agent</b> Bentonite	 <b>Closure</b> Screw top	 <b>Region</b> Piekenierskloof	 <b>Vegan</b> Yes	