



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

Light fresh straw hues. Tropical aromas of peaches, apricots and pineapple are well supported by fresh lime and melon notes that add a fantastic complexity to the nose. The wine shows good follow through of the stone fruit and pineapple onto the palate with a rich, creamy mouthfeel and an elegant, balanced finish.

### VINIFICATION DETAILS

The grapes are de-stemmed, crushed, pressed and left overnight to settle. A portion of the wine was fermented in old French oak barrels for five months prior to bottling.

### TECHNICAL ANALYSIS

**Alcohol**

14.3

**Residual sugar**

1.9

**pH**

3.12

**Acidity**

6.0

### ATTRIBUTES


**Origin**

South Africa


**Variety**

Chenin Blanc


**Malolactic  
Fermentation**

No


**Bottle Size**

75cl


**Vegetarian**

Yes


**Winemaker**

Roelof Lotriet


**Fined Using**

Yes


**Closure**

Cork


**Region**

Piekenierskloof


**Vegan**

Yes