



RUST EN VREDE

(STELLENBOSCH, WESTERN CAPE)

<http://donkiesbaai.com/en/>

For 4 generations, Donkiesbaai is the holiday spot of Jean Englebrecht's family. Our West Coast is a humble place where the simple things of life are appreciated. For many it is a desert-like, dry and unfamiliar landscape, but for those of us who have experienced all the energy of the west coast and its natural beauty, it remains a place where your life is reached. West Coast lobster (crayfish), Harders and a cold glass of Steen (Chenin Blanc) has always been part of the magic of Donkiesbaai, and I raise a glass to my family and friends.

Donkiesbaai Steen 2020

CSPC# 762919

750mlx6

14.34% alc./vol.

Far up the west coast, north of Lamberts Bay but south of Doringbaai, lies an open bay of white sand strewn with black mussels and kelp, with the icy waters of the Atlantic beating the shore. This is Donkiesbaai, where the Engelbrecht family have holidayed for four generations. This unassuming spot lends its name to our off-piste range of wines from the further-flung corners of South Africa's winelands. The wine was made with the cuisine of the west coast in mind. Crayfish, Harders, and a cold glass of wine is part of the history that is Donkiesbaai. With this wine we raise a glass to family & friendships.

Chemical Analysis	Acidity: 6.3 g/l	pH: 3.17	Residual Sugar: 3.8 g/l
Grape Variety	100% Chenin Blanc		
Winemaker	Roelof Lotriet		
Vineyards	The vines are 38 & 20-year-old unirrigated bush vines that are planted in deep sandy soils. At an altitude of 520m above sea level, the vineyards experience a warm climate with cooling evening winds.		
Vinification/ Maturation	Donkiesbaai Steen is made up of 4 Components: 50% is fermented in French oak then matured in a combination of new & 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 for purity of fruit.		
Tasting Notes	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.		
Cellaring	10 to 15 yrs.		
Serve with	Great with shellfish, spicy food, lean fish, mild & soft cheese, and fruity desserts. We recommend serving white wines at 10°C (50°F). This can be achieved by storing the wine in the fridge. Take it out and open it 15 min. before serving it.		
Scores/Awards	93 points (4.5*) - Malu Lambert, John Platter's Guide to South African Wines, 2021 94 points/Silver Medal - Decanter World Wine Awards - January 2021 Gold Medal - Concours Mondial Bruxelles 2021 Winner - Standard Bank/Chenin Blanc Top 10 Challenge - September 2021 Bronze Medal - Old Mutual Trophy Eine Show 2021 Bronze Medal - International Wine Challenge 2021		
Reviews	<i>"Piekenierskloof chenin wows yet again in toned layers of featherweight, sunshiny fruit (pear, confit lemon), waxy wildflowers, persistent lemon curd creaminess. 2020's gorgeous texture ensured by ageing in mix of barrel, stainless steel, amphora & concrete."</i> - ML, John Platter's Guide to South African Wines		



Reviews *“Stunning citrus zest, white pepper, beeswax and marshmallow flavours offered in a cloak of enticing, complexing granitic minerality.”*
- Decanter World Wine Awards

“Delicate grapefruit and pineapple with an apple palate and vanilla hints”
- International Wine Challenge

