

RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

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 | <i>"Stunning citrus zest, white pepper, beeswax and marshmallow flavours offered in a cloak of enticing, complexing granitic minerality."</i> - Decanter World Wine Awards <i>"Delicate grapefruit and pineapple with an apple palate and vanilla hints"</i> - International Wine Challenge | | |



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Donkiesbaai Steen 2019

CSPC# 762919

750mlx6

13.64% 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: 2.8 g/l |
| Grape Variety | 100% Chenin Blanc | | |
| Winemaker | Roelof Lotriet | | |
| Climate | Piekenierskloof has a warm climate, but enjoys light winds from the southwest which results in cool evenings. The vineyards grow at high altitude and the approximate rainfall is 360mm per annum. | | |
| 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 5 Components: 15% is fermented in stainless steel then transferred to seasoned barrels for 6 months. 50% is fermented in French oak then matured in a combination of new & seasoned barrels. 20% is fermented spontaneously and matured on the lees in concrete eggs. 10% is fermented spontaneously in clay Amphoras to retain freshness. 5% is retained in stainless steel and blended in prior to bottling for purity of fruit. | | |
| Tasting Notes | A subtle floral fragrance of frangipani provides a top note to intense fruity 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. | | |
| 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 | 17/20 points - Jancis Robinson, JancisRobinson.com - October 2020 94 points (4.5*) - Malu Lambert, John Platter's Guide to South African Wines, 2021 91 points - Tim Atkin MW Special South Africa Report, 2020 (score only) | | |
| Reviews | <i>"Golden straw colour. Lightly reductive and very appealing and complex on the nose. Really lively acidity with a saline tanginess. A little less apple and honey character than typical old-vine Chenin's grown further inland. Long and lightly smoky on the palate. Already a joy to drink."</i> - JR, JancisRobinson.com | | |



"Piekenierskloof chenin lives up to its pedigree. Weighty yet luminous 2019 has rich spice & lees complexity of previous, but with ethereal layers of blossom & elegant white fruit, sewn together with lemony mineral acidity. Eléage in mix of barrel, stainless steel, amphora & concrete."
- ML, John Platter's Guide to South African Wines

"Tasting Notes: A subtle floral fragrance of frangipani provides a top note to intense fruity 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,

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peach and a creamy texture of lemon curd providing body. Fresh, layered and balanced with a dry yet textured mouth-feel and a zesty citrus finish."

- Taste of Africa

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Donkiesbaai Steen 2013

CSPC# 762919

750mlx6

14.82% alc./vol.

"Donkiesbaai on the West Coast of South Africa has been the vacation home to the Engelbrecht family for four generations. Crayfish, Harders and a cold glass of Steen (Chenin Blanc) is part of the history that is Donkiesbaai and with this wine I raise a glass with family and friends."

- Jean Engelbrecht

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|-------------------------------------|---|----------|-------------------------|
| Chemical Analysis | Acidity: 5.3 g/l | pH: 3.31 | Residual Sugar: 1.7 g/l |
| Grape Variety | 100% <i>Chenin Blanc</i> | | |
| Winemaker | Coenie Snyman, Philip Van Staden | | |
| Climate | Piekenierskloof has a warm climate, but enjoys light winds from the southwest which results in cool evenings. The vineyards grow at high altitude and the approximate rainfall is 360mm per annum. | | |
| Vineyards | The vineyards are situated on a northeastern slope at the very top of Piekenierskloof pass. The Chenin Blanc bush vines are planted in deep sandy soil and yields 5 tons per hectare. Extreme heat and dry land conditions necessitate deep root development, which serves as a great buffer against the harsh conditions. | | |
| Vinification/ Maturation | 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. | | |
| Tasting Notes | Colour of light fresh straw. Tropical aromas of pineapple are well supported by fresh citrus notes. There is a subtle butterscotch aroma that adds to the complexity of the nose. The fresh citrus and lush tropical fruit flavours follow through beautifully onto the palate. There is a rich, round mouthfeel with a fine minerality that leads up to a full, balanced finish. | | |
| Serve with | Great with shellfish, lean fish 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. | | |

