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 2025

CSPC# 762919 **6x750ml** **13.37% 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 are part of the history that is Donkiesbaai.

Chemical Analysis Acidity: 5.86 g/l pH: 3.26 Residual Sugar: 1.2 g/l

Grape Variety *100% Chenin Blanc.*

Region Piekenierskloof

Winemaker Roelof Lotriet

Climate & Soil The Donkiesbaai Steen is made using fruit from Certified Heritage Vineyards, which were certified through the Old Vine Project. The vineyards were planted in 1988 and 1986 respectively, and are unirrigated bush vines, planted on poor, sandstone soils. The vineyards are 650m above sea level, experiencing warm summer days with cool nights and relatively low winter rainfall of approximately 550mm per annum.

Vineyards Certified heritage bush vines planted in 1988 and 1986 are dryland farmed in deep sandy soils. At an altitude of 520m above sea level, the vineyards experience a warm climate with cooling evening winds. Grapes were harvested on six dates, with different picks providing a range of aromatic characters. Two early picks bring fresh acidity. Two middle picks add balance and perfectly ripe tropical fruit characters. The final two picks of smaller bunches and berries added deep concentration and palate weight to the resulting wine.
The Chenin Blanc is planted on Ramsey rootstock, which is vigorous with excellent drought tolerance and high water-use efficiency. The bush vines are planted at a low density, with 2780 vines per hectare, and 3m spacing between rows. The low density allows vines to thrive in a low rainfall area without irrigation. Also, considering ongoing climate change, low density, unirrigated vineyards are much less vulnerable to climatic drought compared to medium or high-density vineyards.
The vines are head trained bush vines. Pruning takes place in two steps; pre-pruning eliminates non-bearing canes, leaving a remaining 10 shoots. These are pruned down to two buds each during the second stage of pruning. During the growing season the canopy is managed through two rounds of suckering, followed by tipping and topping after fruit set.Leaf thinning is done surrounding bunches to provide ventilation and to maintain healthy clusters.



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Vinification/ Maturation	Our Steen is made up of three components: 75% is fermented and then matured in a combination of new and seasoned 500l French oak barrels. 15% is fermented spontaneously and matured on the lees in concrete eggs. Bâtonnage is done monthly for textural mouthfeel.
Tasting Notes	The Donkiesbaai Steen 2025 is a vibrant, medium-bodied Chenin Blanc from South Africa's Piekenierskloof region. Sourced from dry-land heritage bush vines, it delivers aromatic notes of fruit salad and lemon meringue, with rich flavors of white peach, pineapple, and chamomile.
Winemaker's Note	Bursting with aromas of fruit salad, vanilla, and lemon meringue, this wine draws you in with its richness and charm. Layers of white pineapple, dried apple, and a hint of chamomile add lovely depth. The palate is dry and full, with vibrant acidity balancing the ripe fruit. Subtle notes of almond biscotti, lemon curd, and a touch of white pepper bring extra complexity, leading to a creamy, lingering finish.
Production	39,500 x 750ml bottles and 515 magnums
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℃ (50℉). This can be achieved by storing the wine in the fridge. Take it out and open it 15 min. before serving it.
Scores/Awards	**92 points** - Alison Napjus, Winespectator.com - 2026 **96 points** / **Best Overall Old Vine Wine** - Old Vine Report 2025, Winemag 2026 **94 points** - Julie Sheppard, Decanter 2026 **Silver Medal / 93 points** - Decanter World Wine Awards 2026
Reviews	*"A lovely, lightly silky white, with flavors of creamed apple and melon, green almond, mandarin orange peel, toast and beeswax expanding on the palate, carried by well-honed acidity and a streak of racy salinity. Drink now through 2036. 3,462 cases made."* *- AN, winespectator.com* *"From Piekenierskloof vineyards planted in 1986 and 1988. 70% is fermented and matured in a 500-litre barrels, partially new, and 30% in concrete eggs. Enticing aromatics of hay, potpourri, Donkiesbaai citrus and peach while the palate is substantial yet focused —great fruit weight and fresh acidity before a long, dry finish."* *- Old Vine Report 2025* *""Donkiesbaai is the personal project of Rust en Vrede owner Jean Engelbrecht, featuring dry-farmed vineyards planted in the late 1980s in the rugged, sandy soils of Piekenierskloof. Vibrant aromas of pineapple, freshly squeezed lemon, green apple, lime and chamomile. The textured palate is bone dry, with signature old-vine concentration. Vibrant lemon and grapefruit citrus plus lime zest pithiness, rounded out with notes of Arrowroot biscuit, plus a touch of chalky minerality and a sprinkle of white pepper. Lively acidity with a long, fresh, sea breezy finish. 70% of the wine is fermented and matured in 500L French oak and 30% fermented in concrete eggs on the lees.""* *"Old vine Citrusdal Mountain character offering plenty of honeyed melon, apple and peach cordial. Superb waxy texture and lime zest acidity, with a long fennel finish."* *- Decanter World Wine Awards*