

Donkiesbaai Pinot Noir 2013

Colour: Deep Garnet.

Aroma: Rich red cherry and raspberry dominates the initial impression, with a subtle earthy undertone and hints of straw that adds complexity to the nose.

Palate: The red cherry on the nose gives way to a riper black cherry on the palate, with subtle spice and a marshmallow character that creates a sublime mouth feel that is truly enjoyable. This wine has fine, grainy tannins, a well-rounded structure and a vibrant, yet elegant finish.

variety : Pinot Noir | 100% Pinot Noir

winery : Donkiesbaai

winemaker : Coenie Snyman and Philip van Staden

wine of origin : Ceres

analysis : alc : 14.42 % vol rs : 2.4 g/l pH : 3.42 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

Donkiesbaai on the West Coast of South Africa has been the vacation home to the Engelbrecht family for four generations. The grapes for this wine come from the highest block of Pinot Noir in the country. The unique climate, high on the Witzenberg, produces characteristics that contribute to the style and elegance of this wine. I cannot think of a better way to complete the Donkiesbaai story than with a glass of elegant Donkiesbaai Pinot Noir.

in the vineyard :

Appellation: Ceres Plateau - Witzenberg

Climate

The vineyards are currently the highest block of Pinot Noir in the country, at an altitude of 950m. There is a continental climate, with cool evenings and warm days, which is ideal for growing Pinot Noir.

Soil

The predominate soil type is well drained shale.

in the cellar : The grapes are de-stemmed, crushed, and fermented in open top stainless fermentors. Very gentle manual punch downs were performed 4 times per day, thereafter the wine was put into old 300 liter French oak barrels for 12 months. The wine was then bottled and left for three months before being released.

