

## Donkiesbaai Steen 2013

**Colour:** Light Fresh Straw

**Aroma:** 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.

**Palate:** 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.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Donkiesbaai

**winemaker :** Coenie Snyman and Philip van Staden

**wine of origin :** Western Cape

**analysis :** alc : 14.82 % vol rs : 1.7 g/l pH : 3.31 ta : 5.3 g/l

**type :** White **style :** Dry **body :** Full **taste :** Mineral **wooded**

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

**in the vineyard :** **Appellation:** Piekenierskloof

### 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.

### Soil

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 necessitates deep root development, which serves as a great buffer against the harsh conditions.

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

