



R E S E R V E

reyneke
ORGANIC

REYNEKE
reserve cabernet sauvignon
2017

winemakers notes

This particular vineyard on the south eastern facing slope of the Polkadraai Hills, planted in 1994 on decomposed granitic soils has the ability to yield grapes, which showcase this particular site and vintage. It is for this reason that we wait only on extraordinary vintages to make this specific wine, 2017 only being the third vintage. 2017 was a vintage of a lifetime in terms of fruit quality and fruit purity on the Reyneke farm. A moderately cool growing season without water stress yielded a harvest of clean fruit with outstanding analysis. After hand-harvesting and overnight chilling, the grapes undergo meticulous bunch and berry sorting. The wine is matured in 225L French barrels for a total of 20 months, after which only the most exceptional barrels are bottled. 12 months of bottle maturation is allowed, before being released into the market.

tasting notes

Concentrated notes of blackcurrant are apparent immediately once the bottle is opened. An elegant & perfumed wine unfolds, with aromas of black cherry, fynbos, spice and cigar-box. The complex palate is layered with dark fruits, cacao & tobacco. There is a clear graphite and pencil shaving character on the palate, with juicy yet firm tannins leading to a lasting finish. This vintage has an ageing potential of 10+ years if stored in correct cellaring conditions.

analysis

Alc %	RS g/l	TA g/l	ph
14.1	2.1	5.4	3.73

Wine Advocate - 92

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