

R E S E R V E

reyneke
ORGANIC

REYNEKE
reserve red
2016

winemakers notes

The 2016 Reserve Red consists of 100% Syrah. The fermentation involved 35% whole clusters, crushed by foot in concrete fermentation tanks and the remaining grapes were bunch selected and destemmed over the crushed whole clusters. Spontaneous fermentation occurs with minimal punch downs and pump overs. The wine is pressed into 2nd fill French barrique for secondary fermentation. Elevage is for a total of 20 months in oak with a single rack and return after 6 months.

tasting notes

A wonderfully perfumed nose with hints of blackcurrent, cherries, white pepper and thyme. The palate is intense, with layers of flavor. Fynbos, spice, black cherries and pepper notes complement each other in this regard. Ultimately this wine is fresh, elegant and has loads of finesse which compliments its complexity and depth. Start drinking in 2 years' time, but cellaring will reward drinker with an ageing potential of 10 years or more.

analysis

Alc %	RS g/l	TA g/l	ph
14.21	2.6	5.2	3.83

Tim Atkin - 95; Neal Martin/Vinous - 92;
Wine Advocate - 91

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