

R E S E R V E

reyneke
ORGANIC



REYNEKE
reserve white
2017

winemakers notes

The 2017 Reserve White is 100% Sauvignon Blanc. These grapes come from specially selected sites within our Sauvignon blanc vineyards. We hand sort bunches, ensuring only the best fruit is used for this wine, after which they are whole bunch pressed. The must undergoes spontaneous fermentation in 300ℓ French oak casks, 95% being new oak and 5% second fill. The wine is aged for 12 months in new French Barrique on the gross lees. Thereafter it is racked into stainless steel tanks to age for a further 4 months before proceeding to bottling.

tasting notes

Layers of granny smith apple, quince, lime peel and a distinctive flintiness gives this wine a fresh and vibrant nose. The palate is structured and well balanced with great acidity. At the same time it is complex and layered with fruit and some floral notes which provide good texture and a lingering finish. An elegant wine which would be best rewarded with drinking from 2019 until 2027.

analysis

Alc %	RS g/ℓ	TA g/ℓ	ph
12.18	1.5	6.5	3.12

Tim Atkin - 96; Neal Martin/Vinous - 92;
Wine Advocate - 91+

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