

reyneke ORGANIC

REYNEKE ORGANIC sauvignon blanc semillon 2019

winemakers notes

The 2019 blend consists of 54% Sauvignon Blanc and 46% Semillon. The two thirds of grapes are sourced from organic vineyards around the Western Cape, which are mainly planted on sandy loam soils. The rest of the grapes originate from Reyneke Wines. Standard white winemaking is carried out on Sauvignon Blanc and Semillon separately. The grapes are destemmed with two hours of skin contact. Using only the free run juice, fermentation takes place in stainless steel tanks. After 5 months, further ageing occurs in stainless steel tanks on the fine lees. The assemblage is made up and then bottled.

tasting notes

The nose presents gooseberries, guava and lime zest, with a small hint of cut grass. Flavours of green apple, citrus and a slight saltiness follow through on the palate, with the creaminess of the Semillon coming through towards the end. The wine is fresh, grippy & has good texture, all contributing to a well-balanced wine. Drink now, until 2022.

analysis

| Alc % | RS g/l | TA g/l | ph |
|-------|--------|--------|------|
| 12.58 | 2.2 | 5.2 | 3.32 |



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