

REYNEKE ORGANIC chenin blanc 2020

winemakers notes

The Chenin blanc grapes are sourced from beautiful organic vineyards situated 32km inland from the Atlantic Ocean, on the valley floor of a hot and semi-arid region. The vines are planted in loamy soils, which adds a great flavour profile to the Chenin blanc grapes. The grapes are bunch sorted and de-stemmed and naturally fermented in stainless steel. After 3 months further ageing on the lees, the assemblage is made up and bottled.

tasting notes

Notes of quince, sweet pineapple, persimmon and star fruit are apparent on the nose, with hints of pear and passion fruit. The palate is fresh and vibrant, showing flavours of lemon zest and apple. The wine has well-integrated acid, good structure and a nice long finish. The wine can be enjoyed now or until 2023.

analysis

Alc %	RS g/l	TA g∕ℓ	ph
13.50	2.6	4.8	3.38

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