

reyneke

ORGANIC



REYNEKE

biodynamic sauvignon blanc

2019

winemakers notes

The earlier harvested Sauvignon blanc grapes are de-stemmed before being pressed. Later pickings are in turn whole bunch pressed, before the must cold settles overnight in stainless steel tanks without any pectolytic enzyme additions. The juice is racked into well-seasoned French barrique, in which natural fermentation occurs. The wine is aged for seven months on the gross lees, in barrel, without any sulphur additions, before being racked from barrel, sulphured and prepared for bottling in October of the same year of harvest.

tasting notes

This vibrant Sauvignon blanc bursts with notes of grapefruit, passionfruit and displays a distinct flintiness. The palate shows a lovely brightness and definite minerality, which reveals more complexity in time. An elegant wine that is enjoyable now, but can also be drunk over the next 5 years.

analysis

Alc %	RS g/l	TA g/l	ph
13.5	1.7	5.4	3.28

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