

# reyneke ORGANIC

**REYNEKE**  
**biodynamic chenin blanc**  
**2019**

**winemakers notes**

The oldest vineyards on the Reyneke farm are two blocks of Chenin blanc, which are registered with the Old Vine Project and are between 44-46 years old, respectively. The vines are farmed and vinified according to biodynamic principles. The grapes are whole bunch pressed and lightly settled, before natural fermentation occurs in a combination of new and 2nd fill French barrique, as well as 2500L foudrés. After 10 months of maturation on the gross lees without any sulphur additions, the wine is racked from their vessels, sulphured and readied for bottling early in January.

**tasting notes**

A very aromatic wine, with notes of lemon verbena, orange blossom and white peach notes. The palate is linear, yet layered with a fresh and vibrant acidity. The finish is well rounded, with an almost saline feel on the tongue followed by a lingering finish.

**analysis**

Alc %	RS g/l	TA g/l	ph
12.1	1.8	4.9	3.35



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