

# reyneke

ORGANIC



**REYNEKE**  
**cornerstone**  
**2017**

**winemakers notes**

The Cornerstone has always been an important wine within the Reyneke range, with the proceeds of this wine helping farm workers and their families with education, housing and retirement annuities. At Reyneke we believe that the workers are the cornerstone of the business, which is an integral part of the holistic and biodynamic principles, that Reyneke follows. The components of the 2017 vintage are made up of 54% Cabernet Sauvignon, 32% Cabernet Franc and 14% Merlot. An intense sorting process of bunch & berry selection ensures that only the best fruit end up in the Nomblot concrete fermentation tanks. The wine matures for 18 months in French oak barrels, of which 30% are new and 70% second and third-fill barriques.

**tasting notes**

This classical Bordeaux style blend combines freshness with real concentration, showcasing the best of Stellenbosch. Intense notes of blackcurrant, star anise, thyme with underlying dark fruit complete the nose of this blend. A core of dark fruit on the palate, combined with a good tannin structure and great complexity, makes this wine linger on the palate.

**analysis**

Alc %	RS g/l	TA g/l	ph
13.9	1.9	5.5	3.59

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