



R E S E R V E

reyneke
ORGANIC

REYNEKE
reserve cabernet sauvignon
2015

winemakers notes

The grapes come from a south eastern facing block on the farm, which go through meticulous bunch and berry sorting, to ensure only the perfect berries go into the tank. Spontaneous fermentation occurs in concrete tanks, after which the free run wine goes into new 225ℓ French barrels to age for 24 months. No additions of any sort are made to this wine, except SO₂. The aim is to showcase the purity of the site and vintage. This wine is a great representation of Stellenbosch Cabernet Sauvignon. The 2015 vintage is a selection of the six best barrels.

tasting notes

The nose presents blackberry and black cherry aromas, followed by spicy notes and eventually opening up with darker undertones of cedar wood and black pepper. The palate is complex and layered with dark fruit and a fresh acidity on the midpalate. There is a clear graphite line, typical of the farms' terroir, which runs through the wine. The wine is concentrated with juicy tannins and a seamless, everlasting finish. The 2015 Reserve Cabernet Sauvignon has an ageing potential of 10 years and more, if stored in the correct cellaring conditions.

analysis

Alc %	RS g/ℓ	TA g/ℓ	ph
14.0	1.6	5.3	3.72

accolades: Tim Atkin - 95; Neal Martin/Vinous - 94;
Wine Spectator - 93; Wine Advocate - 92+

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