

reyneke

ORGANIC



BIODYNAMIC sauvignon blanc 2020

winemakers notes

During the 2020 vintage we harvested some of our Sauvignon blanc grapes a bit earlier than usual. These were de-stemmed before being pressed. The remainder of the grapes we picked a bit later and decided not to de-stem them, but to do whole bunch presses instead. The must was allowed to cold settle overnight in stainless steel tanks (without any pectolytic enzyme additions). The juice was then racked into well-seasoned French barrels where natural fermentation took place. The wine was aged for eight months on the gross lees in barrel. A bit of sulphur was added prior to bottling only.

tasting notes

This vibrant Sauvignon blanc bursts with notes of lime and elderflower, with hints of blackcurrant and fennel on the nose. The palate shows a lovely brightness and distinct notes of lemon and lime on the palate. An elegant wine, with great acidity and a nice round finish, that is enjoyable now, but can also be drunk over the next 5 years.

analysis

Alc %	RS g/l	TA g/l	ph
12.5	1.0	5.3	3.13

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