

R E S E R V E

reyneke
ORGANIC

RESERVE

red

2018

winemakers notes

The 2018 Reserve Red is a 100% Syrah. About a third of the grapes were whole clusters crushed by foot and the remainder was bunch selected and crushed and de-stemmed in concrete vats. Spontaneous fermentation with minimal punch downs and pump overs was the way to go for this vintage. The wine was pressed off the skins and the juice racked into 2nd fill French barrique for secondary fermentation. Elevage is for a total of 20 months in oak with a single rack and return after 6 months.

tasting notes

The wine's nose is perfumed, with lovely notes of black pepper, red cherries, wild sage and lavender. The palate is intense with flavours of cherry fruit, dried herbs and black pepper. The 2018 Reserve Red is complex wine, almost broody, but with crunchy tannins and a palate that lingers for ages.

analysis

Alc %	RS g/l	TA g/l	ph
13.0	1.6	4.8	3.83

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