

reyneke ORGANIC

BIODYNAMIC syrah 2020

winemakers notes

Syrah grapes were handpicked and cooled overnight in a cold room. The wine was spontaneously fermented, with a 30% portion of crushed whole bunch, in a combination of open-top concrete fermenters & submerged cap fermenters. Maturation took place in seasoned oak barrels and 2500L foudré for 12 months.

Bottle ageing of nine months occurs before the final product is released.

tasting notes

A perfumed nose with upfront white pepper, lavender, wild rosemary and bursts of red cherry. Subtle hints of coriander & nutmeg. There is a lovely brightness to the palate with a fruit core of sour cherries and mulberries. This is balanced by notes of spice and delicate chalky tannin. The palate is fresh, with an underlying structure and a long finish.

analysis

Alc %	RS g/l	TA g/l	ph
12.86	2.4	5.3	3.69



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