

# reyneke ORGANIC

## BIODYNAMIC sauvignon blanc 2023

### winemakers notes

Grapes are hand harvested and cooled overnight. All grapes were whole bunch pressed and naturally settled overnight. Fermentation occurred spontaneously in 300L oak. The wine was aged in a combination of 1st, 2nd & 3rd fill oak, on the lees, for 9 months. The best Sauvignon blanc barrels & batches were selected for this bottling. The wine received its first dose of SO<sub>2</sub>, once racked out of barrel, prior to bottling.

### tasting notes

This Sauvignon Blanc offers a delightful array of aromas, with prominent notes of kiwi and lime complemented by hints of blackcurrant, pear, and elderflower. On the palate, the lime and kiwi flavours persist, accompanied by subtle undertones of white flowers. The wine's acidity is well-balanced, contributing to a lovely tension that enhances its overall structure. The finish is marked by a mineralic edge, providing the wine with length and depth.

### analysis

Alc %	RS g/l	TA g/l	ph
13.71	2.0	6.9	3.17



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