

R E S E R V E

reyneke
ORGANIC

RESERVE
cabernet sauvignon
2019

winemakers notes

This particular Cabernet Sauvignon vineyard on the south eastern facing slope of the Polkadraai Hills, planted in 1994 on decomposed granitic soils has the ability to yield grapes, which are true in showcasing this particular site and vintage. It is for this reason that we wait on extraordinary vintages only to make this specific wine. After hand-harvesting and overnight chilling, the grape bunches undergo meticulous bunch and berry sorting, to ensure only the perfect berries go into the fermentation tank. The wine is matured in 225L French barrels for a total of 20 months, followed by a barrel selection of which only the most exceptional barrels are bottled. A further 12 month of bottle maturation is allowed for the wine to settle before being released into the market.

tasting notes

Concentrated notes of blackcurrant, black cherry and pencil shavings are apparent immediately in the glass. An elegant wine unfolds, with aromas of black berries, tea leaves & baking spices. The palate is complex and layered with pure blackcurrant fruit. A graphite core bringing length and minerality to the wine. Fine tannins and well-integrated acidity speak of the aging potential of this wine.

analysis

Alc %	RS g/l	TA g/l	ph
13.53	1.9	5.5	3.62

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