

# reyneke ORGANIC

## RESERVE white 2022

### winemakers notes

For this wine, we carefully select Sauvignon Blanc grapes from specially chosen parcels within our vineyards. The grapes were hand-harvested and cooled overnight before being whole-bunch pressed. The juice was then allowed to settle naturally overnight without the aid of enzymes.

Fermentation occurred spontaneously in 300L French oak barrels of which 65% was new. After fermentation, the wine was aged on the lees in oak for 10 months. The wine received its first dose of SO<sub>2</sub>, once racked out of barrel.

### tasting notes

A vibrant nose featuring lime, lemon, kiwi, elderflower, and a hint of flint. The palate is characterized by zesty lime, tropical kiwi, and litchi, complemented by subtle white flowers. A balanced integration of oak and lees adds complexity to the finish, while fresh acidity provides length and structure.

### analysis

Alc %	RS g/l	TA g/l	ph
12.79	2.34	6.72	3.18

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