

# reyneke ORGANIC



## RESERVE red 2020

### winemakers notes

100% Syrah. Syrah grapes from a specific section of a south facing vineyard. Here the decomposed granite soils are a bit more gravelly with some scattered granite outcroppings. Grapes are hand harvested and cooled overnight. 100% whole bunch fermentation occurred spontaneously in open top concrete tanks. The wine was drained and lightly pressed off the skins as soon as fermentation was completed. Wine is aged in a combination of 400L first fill French oak & 2nd & 3rd fill 225L oak for 18 months.

### tasting notes

The Reyneke Reserve Red 2020 opens with aromas of plums, dark cherries, black pepper, and hints of nutmeg and clove. The palate is concentrated and velvety, featuring rich plum and dark cherry flavors intertwined with complex spice. This wine exhibits lovely density and complexity, with well-structured tannins and a long, lingering finish.

### analysis

Alc %	RS g/l	TA g/l	ph
12.62	1.8	4.5	3.82

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