

reyneke ORGANIC

BIODYNAMIC chenin blanc 2023

winemakers notes

This old vine Chenin blanc is a blend of our oldest vineyards on the property. The vineyards were planted in 1974 & 1976 respectively.

Grapes are hand harvested and cooled overnight.

All grapes were whole bunch pressed.

Fermentation occurred spontaneously in 300L oak & foudré. The wine was aged in older oak, on the lees, for 10 months. The wine received its first dose of SO₂, once racked out of barrel, prior to bottling.

tasting notes

This Chenin Blanc offers a nose of quince, white pear, and lemon, complemented by subtle honeysuckle notes.

On the palate, this wine is layered with notes of lemon, quince, pear, and apple pith, which is perfectly balanced with a lively acidity. The finish is textured, leaving a lasting impression on the palate.

analysis

Alc %	RS g/l	TA g/l	ph
12.99	1.6	5.1	3.42



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