

reyneke

wine accolades



reyneke sauvignon blanc 2024

Matthew Jukes - 18.5/20
Winemag.co.za - 95



reyneke chenin blanc 2024

Matthew Jukes - 19/20



reyneke syrah 2023

Matthew Jukes - 18+/20
Winemag.co.za - 95



reyneke cabernet franc 2024

Matthew Jukes - 18/20



reyneke cabernet sauvignon 2023

Matthew Jukes - 18.5/20



reyneke sauvignon blanc 2024

winemakers notes:

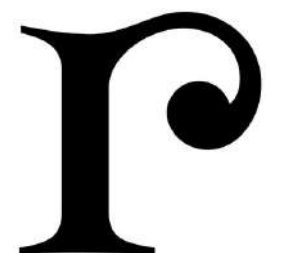
The grapes were hand-harvested and cooled overnight before being whole-bunch pressed and naturally settled. Fermentation occurred spontaneously in 300L oak barrels, followed by nine months of ageing on the lees in a combination of first-, second-, and third-fill oak. The finest barrels were carefully selected for this bottling. The wine received its first SO₂ addition only after racking from barrel prior to bottling.

Alc %	RS g/l	TA g/l	ph
13	1.7	7.0	3.07

Accolades:

Matthew Jukes - 18.5 / 20

Winemag.co.za - 95





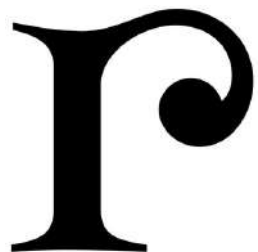
reyneke chenin blanc 2024

winemakers notes:

This old-vine Chenin Blanc is a blend of our estate’s oldest vineyards, planted in 1974 and 1976. The grapes were hand-harvested and cooled overnight before undergoing spontaneous fermentation in 2500L foudré and 500L amphora. The wine was aged on the lees in these vessels for ten months, with the first SO₂ addition made only after racking prior to bottling.

Alc %	RS g/l	TA g/l	ph
13	1.7	4.8	3.34

Accolades:
Matthew Jukes - 19 / 20





reyneke syrah 2023

winemakers notes:

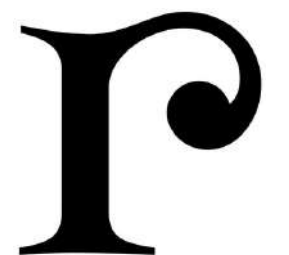
Hand-harvested grapes were cooled overnight before undergoing spontaneous fermentation. A portion (30%) included whole bunches and was fermented in a combination of open-top concrete fermenters and submerged cap fermenters. The wine was then matured for 16 months in seasoned oak barrels, 2500L foudré, and second-fill 400L barrels.

Alc %	RS g/l	TA g/l	ph
13.5	1.7	4.5	3.78

Accolades:

Matthew Jukes - 18+ / 20

Winemag.co.za - 95





reyneke cabernet franc 2023

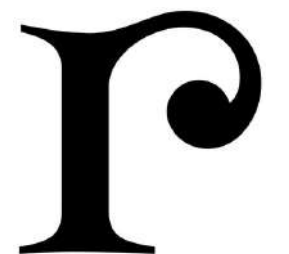
winemakers notes:

Hand-harvested grapes were cooled overnight before being destemmed and fermented in open-top concrete tanks. Gentle extraction was achieved through two light pump-overs per day. The wine was matured for 16 months in second- and third-fill 225L French oak barrels.

Alc %	RS g/l	TA g/l	ph
13.5	1.3	5.3	3.55

Accolades:

Matthew Jukes - 18 / 20





reyneke cabernet sauvignon 2023

winemakers notes:

Hand-harvested grapes were cooled overnight before being destemmed and fermented in open-top concrete tanks. Gentle extraction was achieved through two light pump-overs per day. The wine was then aged for 18 months in first-fill 225L French oak barrels.

Alc %	RS g/l	TA g/l	ph
13.5	1.6	5.2	3.62

Accolades:

Matthew Jukes - 18.5 / 20

