



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.

tasting note:

A precise and expressive Sauvignon Blanc, showcasing purity of fruit and a distinctive sense of place. The nose is layered with lime, kiwi, blackcurrant, elderflower, and green papaya, underpinned by a flinty minerality. The palate is vibrant, with a tension between zesty acidity and a textured mid-palate. Fresh, focused, and complex, this wine lingers with a long, saline finish.

analysis

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

