



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 SO<sub>2</sub> addition made only after racking prior to bottling.

**tasting note:**

Sourced from our oldest vineyards, this Chenin Blanc offers a delicate yet deeply expressive profile. The nose reveals quince, pear, white nectarine, and hints of ginger, with a subtle citrus lift. The palate is bright and finely balanced, with well-integrated acidity adding precision. A touch of apple pith lingers on the finish, enhancing the wine's purity and length.

**analysis**

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

