

Reyneke Reserve White 2017

Layers of granny smith apple, quince, lime peel and a distinctive flintiness gives this wine a fresh and vibrant nose. The palate is structured and well balanced with great acidity. At the same time it is complex and layered with fruit and some floral notes which provide good texture and a lingering finish.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Reyneke Wines

winemaker : Nuschka de Vos

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 1.5 g/l pH : 3.12 ta : 6.5 g/l

type : White **body :** 0 **taste :** 0 **wooded** **organic**

pack : Bottle **size :** 750ml **closure :** Cork

Tim Atkin - 96

Neal Martin / Vinous - 92

Wine Advocate - 91+

Platter's Guide - 4½ Stars

ageing : An elegant wine which would be best rewarded with drinking from 2019 until 2027.

in the vineyard : These grapes come from specially selected sites within our Sauvignon blanc vineyards.

in the cellar : The 2017 Reserve White is 100% Sauvignon Blanc. We hand sort bunches, ensuring only the best fruit is used for this wine, after which they are whole bunch pressed. The must undergoes spontaneous fermentation in 300l French oak casks, 95% being new oak and 5% second fill. The wine is aged for 12 months in new French Barrique on the gross lees. Thereafter it is racked into stainless steel tank to age for a further 4 months prior to bottling.



Reyneke Wines

Stellenbosch

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