

Biodynamic Syrah 2017

A perfumed and complex nose with upfront red fruit, violets and some spicy aromatics. Darker fruits and slight white pepper undertones follow through the palate is fresh and vibrant with juicy tannins and a well balanced structure. Layers of cranberries, cherries and aniseed gives an elegant and well refined wine that will want you reaching for another glass.

variety : Shiraz | 100% Shiraz

winery : Reyneke Wines

winemaker : Nuschka de Vos

wine of origin : Stellenbosch

analysis : **alc** : 13.69 % vol **rs** : 2.6 g/l **pH** : 3.75 **ta** : 5.1 g/l **va** : 0.70 g/l **so2** : 64 mg/l **fso2** : 29 mg/l

type : Red **style** : Dry **body** : Full **organic**

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

Wine Advocate - 90+
Neal Martin / Vinous - 91+
Tim Atkin - 93
Decanter - 93
Platter's Guide - 4 Stars

ageing : Drink now or until 2024.

about the harvest: The Syrah grapes are handpicked.

in the cellar : The Syrah grapes are handpicked and hand sorted. A third of the whole bunch clusters are crushed by foot and thereafter the remaining 70% is destemmed into concrete tanks. Spontaneous, natural fermentation occurs with minimal punch downs and pump overs. Natural malolactic fermentation occurs in older French casks and larger 2500L Foudres. The wine ages for 14 months in oak and another 3 months in stainless steel to harmonise after final blending.

Reyneke Wines

Stellenbosch

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