

Biodynamic Chenin Blanc 2019

Upfront floral and white peach notes, with hints of pear and grapefruit on the nose. Notes of honey and melon start to become more apparent later on, in the glass. The palate is fresh and vibrant, with an almost saline feel on the tongue. The finish is long, well balanced and rounded.

variety : Chenin Blanc | 100% Chenin

winery : Reyneke Wines

winemaker : Nuschka de Vos

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 4.4 g/l pH : 3.31 ta : 4.6 g/l

type : White **style** : Dry

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

Tim Atkin - 94

Neal Martin / Vinous - 95

in the vineyard : The oldest vineyards on the Reyneke farm are two blocks of Chenin blanc, which are registered with the Old Vine Project and are between 44-46 years old, respectively. The vines are farmed and vinified according to biodynamic principles.

in the cellar : The grapes are whole bunch pressed and lightly settled, before natural fermentation occurs in a combination of new and 2nd fill French barrique, as well as 2500L foudrés. After 10 months of maturation on the gross lees without any sulphur additions, the wine is racked from their vessels, sulphured and readied for bottling early in January.



Reyneke Wines

Stellenbosch

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