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Biodynamic Syrah 2018

A perfumed nose with upfront white pepper, spice and red cherry aromatics. Followed by undertones of rosemary and lavender. The palate is fresh and vibrant with juicy tannins and a well balanced structure. Layers of fruit, spice and dry herbs give an elegant and well-refined wine with a lasting finish



variety : Shiraz | 100% Syrah
winery : Reyneke Wines
winemaker : Nuschka de Vos
wine of origin : Stellenbosch
analysis : **alc :** 13 % vol **rs :** 2.2 g/l **pH :** 3.76 **ta :** 4.9 g/l
type : Red **style :** 0 **body :** 0 **organic**
pack : Bottle **size :** 750ml **closure :** Cork

Tim Atkin - 92
Platter's Guide - 4½ Stars
Neal Martin / Vinous - 95

ageing : Drink now or until 2025.

about the harvest: Grapes were handpicked.

in the cellar : After being hand-harvested, the Syrah grapes are hand sorted before being processed into Nomblot concrete tanks for alcoholic fermentation. 30% of the grapes are left whole bunch, although the berries on the stalks get crushed to avoid carbonic fermentation at the bottom of the tank. The remaining 70% of grapes are destemmed before the single berries are pumped over the crushed whole clusters. Spontaneous, natural fermentation occurs with minimal and measured punch downs and pump overs. After the alcoholic fermentation is complete the wine gets pressed off the skins, before 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 assemblage. Bottle aging of 8 months occurs, before the final product is released.

Reyneke Wines

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