

Reyneke Reserve White 2020

Aromas of lime, fennel and elderflower are immediately apparent on the nose, accompanied by distinct flinty notes and hints of blackcurrant & lemon zest. This wine is well structured, with the fruit flavours of lemon and granny smith apple balanced by a fine acidity and some oak complexity. The wine lingers on your palate creating a lasting impression of finesse.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Reyneke Wines

winemaker : Nuschka de Vos

wine of origin : Stellenbosch

analysis : alc : 14.11 % vol rs : 1.6 g/l pH : 3.26 ta : 4.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity wooded organic

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

in the vineyard : The Sauvignon blanc grapes, which make up our Reyneke Reserve White 2020 come from specially selected parcels within our vineyards.

in the cellar : The grapes are hand-harvested then chilled overnight in cold containers before they are hand sorted and whole-bunch pressed. The must undergoes spontaneous fermentation in 300l French oak barrels, of which 85% are new and 15% seasoned casks. The wine is aged for 12 months on the gross lees without any SO2 additions. Thereafter it is racked into a stainless steel tank to age for a further four months prior to bottling.



Reyneke Wines

Stellenbosch

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