

Reyneke Reserve White 2022

A vibrant nose featuring lime, lemon, kiwi, elderflower, and a hint of flint. The palate is characterized by zesty lime, tropical kiwi, and litchi, complemented by subtle white flowers. A balanced integration of oak and lees adds complexity to the finish, while fresh acidity provides length and structure.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Reyneke Wines

winemaker : Nuschka de Vos

wine of origin : Stellenbosch

analysis : alc : 12.79 % vol rs : 2.34 g/l pH : 3.18 ta : 6.72 g/l

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

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

about the harvest: For this wine, we carefully select Sauvignon Blanc grapes from specially chosen parcels within our vineyards. The grapes were hand-harvested and cooled overnight before being whole-bunch pressed.

in the cellar : The juice was then allowed to settle naturally overnight without the aid of enzymes. Fermentation occurred spontaneously in 300L French oak barrels of which 65% was new. After fermentation, the wine was aged on the lees in oak for 10 months. The wine received its first dose of SO₂, once racked out of barrel.



Reyneke Wines

Stellenbosch

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