

Reyneke Cabernet Sauvignon/Merlot 1999

main variety Cabernet Sauvignon

vintage 1999

analysis alc: 13.0 | ph: 3.97 | rs: 2.2 | ta: 5.1

producer Reyneke Wines

winemaker James Farquharson

tasting notes

Classic style Cabernet blend incorporating Merlot for softness and complexity. The wine has a fine structure and excellent tannic balance supporting rich flavours of black fruits, smoke and spice.

blend information

Blend

in the cellar

The grapes were harvested from 15-year-old vines on an Eastern aspect. Both cultivars were fermented in open tanks and allowed to macerate for up to twenty days after fermentation before being lightly pressed. The wines were blended before being matured in French oak barrels originating from the Voges, Never and Allier forests, for twelve months. After maturation the wines were egg white fined before filtration and bottling.

