

Reyneke Sauvignon Blanc 2000

main variety Sauvignon Blanc

vintage 2000

analysis alc: 12.5 | ph: 3.26 | rs: 2.1 | ta: 7.7

producer Reyneke Wines

winemaker James Farquharson

blend information

Sauvignon Blanc

in the cellar

The grapes were harvested from young vines planted on cool, eastern facing slopes. The juice was enzymatically clarified and the must fermented in stainless steel tanks over three weeks at low temperatures, before being given a simple bentonite fining and cold stabilisation.