



Reyneke Natural Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 12.48 | ph: 3.44 | rs: 1.2 | ta: 5.5 | va: 0.41 | ts02: 48 | fs02: 10

type White

producer Reyneke Wines

winemaker Nuschka de Vos

taste Fruity

wine of Stellenbosch

body Full

tasting notes

On the nose, initial hints of orange blossom, lemon and pear open up to reveal notes of white peach and golden delicious apples. The amphora's stony-clay characteristics become apparent when it gives a lift to the cool and fresh pallet of this beautiful wine. Hints of quince, honey and almonds are supported by a vibrant acidity and this in turn is well balanced by a soft roundness on the palate. This is a truly beautiful wine where the whole definitely is greater than the sum of its parts.

blend information

100% Chenin Blanc

in the vineyard

In certain vintages, when conditions allow, we harvest a small portion of one of our Old Vine registered vineyards for this very special project.

in the cellar

In 2017 the grapes were whole bunch pressed and racked straight to two barrels and one clay amphora. The must fermented in a cold room and the resulting wine was kept there for further maturation. In December we tasted all three vessels, and only selected the amphora to be bottled. The wine was racked and bottled without any fining, filtration, or SO₂. This is a truly remarkable wine.