



Biodynamic Sauvignon blanc 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 13.07 | ph: 3.28 | rs: 1.3 | ta: 5.1 | va: 0.45 | ts02: 91 | fs02: 55

type White

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste Mineral

wine of Stellenbosch

body Medium

tasting notes

This vibrant Sauvignon Blanc bursts with lime notes, Granny Smith apple, some white peach and passion fruit. There are hints of black current on the nose. The palate shows a lovely brightness and definite flinty notes. The wine reveals multiple layers as it opens up and shows great complexity, with a long lingering finish. A harmonious wine in all senses.

ageing potential

An elegant wine which is enjoyable now, but can also be drunk over the next 5 years.

blend information

100% Sauvignon Blanc

in the cellar

The Sauvignon Blanc grapes are whole bunch pressed, thereby limiting the amount of soluble solids in the juice, since no settling enzymes are used before natural fermentation occurs in 3rd fill and older French barrique. A small component of the wine is fermented in stainless steel tank. The wine is aged for six months on the gross lees, before the wine is racked from barrel and tank and prepared for bottling.