



Reyneke Reserve Red 2017

main variety Shiraz

vintage 2017

analysis alc: 14 | ph: 3.83 | rs: 2.6 | ta: 5.2

type Red

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste 0

wine of Stellenbosch

body Full

tasting notes

A wonderfully perfumed nose with hints of blackcurrant, cherries, white pepper and thyme. The palate is intense, with layers of flavor. Fynbos, spice, black cherries and pepper notes complement each other in this regard. Ultimately this wine is fresh, elegant and has loads of finesse which compliments it's complexity and depth.

ageing potential

Start drinking in 2 years' time, but cellaring will reward drinker with an ageing potential of 10 years or more.

blend information

100% Syrah

in the vineyard

The grapes come from a south eastern facing block on the farm.

in the cellar

The 2017 Reserve Red consists of 100% Syrah. The fermentation involved 35% whole clusters, crushed by foot in concrete fermentation tanks and the remaining grapes were bunch selected and destemmed over the crushed whole clusters. Spontaneous fermentation occurs with minimal punch downs and pump overs. The wine is pressed into 2nd fill French barrique for secondary fermentation. Elevage is for a total of 20 months in oak with a single rack and return after 6 months