Reyneke Biodynamic Chenin Blanc 2021

main variety Chenin Blanc | vintage 2021

analysis alc: 13.37 | ph: 341 | rs: 1.9 | ta: 4.9

type White | producer Reyneke Wines

style Dry | winemaker Nuschka de Vos

taste Fruity | wine of Stellenbosch

tasting notes

This wine has beautiful aromas of lemon, orange blossom and pear with just a hint of yellow apple and stone fruit coming through on the nose. The palate is layered with a fresh and vibrant acidity. This wine has an incredible depth to it and is complex with a lingering finish.

blend information

100% Chenin

in the vineyard

The oldest vineyards on the Reyneke farm are two blocks of Chenin blanc from 1974 and 1976 respectively. These vineyards are registered with South Africa's Old Vine Project (OVP).

in the cellar

The grapes were whole bunch pressed and lightly settled. Natural fermentation occured in a combination of 2nd fill French barrique as well as 2500L foudrés. After 10 months of maturation on the gross lees, the wine was racked from their vessels and readied for bottling early in January. A small amount of sulphur was added prior to bottling only.