



Reyneke Biodynamic Sauvignon blanc 2021

main variety Sauvignon Blanc

vintage 2021

analysis alc: 13.4 | ph: 3.22 | rs: 1.4 | ta: 5.9

type White

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste Fragrant

wine of Stellenbosch

body 0

tasting notes

This vibrant Sauvignon blanc bursts with notes of lime and green guava on the nose with additional hints of blackcurrant leaf and flint. The palate shows a lovely brightness with distinct notes of fresh lime and lemon pith ending with some leesy complexity to balance out the acidity.

ageing potential

An elegant wine, with great acidity and a nice round finish, that is enjoyable now, but can also be drunk over the next 5 years.

blend information

100% Sauvignon Blanc

in the cellar

The grapes were de-stemmed before being pressed. The remainder of the grapes we picked a bit later and decided not to de-stem them, but to do whole bunch presses instead. The must was allowed to cold settle overnight in stainless steel tanks (without any pectolytic enzyme additions). The juice was then racked into well-seasoned French barrels where natural fermentation took place. The wine was aged for eight months on the gross lees in barrel. A bit of sulphur was added prior to bottling only.