

# Reyneke Organic Sauvignon Blanc 2021

main variety Sauvignon Blanc

vintage 2021

analysis alc: 13.27 | ph: 3.47 | rs: 1.4 | ta: 4.3

type White producer Reyneke Wines
style Dry winemaker Nuschka de Vos
taste Fruity wine of Stellenbosch

## tasting notes

Notes of lemon, lime and cape gooseberry on the nose with hints of green apple and elderflower. The pallet is beautifully fruit-forward with continuing notes of lime & gooseberry. The wine is fresh with a well-integrated acidity and textured finish.

## ageing potential

Drink now or until 2024.

#### blend information

100% Sauvignon Blanc

### in the cellar

Grapes are destemmed, pressed and lightly settled overnight. Fermentation occurred spontaneously in a combination of stainless steel and older French oak.

The wine was aged on the lees for 6 months after which the different components were blended together and bottled.