



## Reyneke Reserve White 2020

main variety Sauvignon Blanc

vintage 2020

analysis alc: 14.11 | ph: 3.26 | rs: 1.6 | ta: 4.8

type White

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste Fruity

wine of Stellenbosch

body Full

### tasting notes

Aromas of lime, fennel and elderflower are immediately apparent on the nose, accompanied by distinct flinty notes and hints of blackcurrant & lemon zest. This wine is well structured, with the fruit flavours of lemon and granny smith apple balanced by a fine acidity and some oak complexity. The wine lingers on your palate creating a lasting impression of finesse.

### blend information

Sauvignon Blanc

### in the vineyard

The Sauvignon blanc grapes, which make up our Reyneke Reserve White 2020 come from specially selected parcels within our vineyards.

### in the cellar

The grapes are hand-harvested then chilled overnight in cold containers before they are hand sorted and whole-bunch pressed. The must undergoes spontaneous fermentation in 300l French oak barrels, of which 85% are new and 15% seasoned casks. The wine is aged for 12 months on the gross lees without any SO2 additions. Thereafter it is racked into a stainless steel tank to age for a further four months prior to bottling.