



Reyneke Reserve White 2021

main variety Sauvignon Blanc

vintage 2021

analysis alc: 13.13 | ph: 3.13 | rs: 1.3 | ta: 6.9

type White

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste Fruity

wine of Stellenbosch

body Full

tasting notes

On the nose, this wine immediately presents aromas of lime, lemon, and elderflower, which are complemented by distinct flinty notes and hints of grapefruit zest. On the palate, this is a refined wine with flavours of lime, grapefruit and passionfruit, which are perfectly balanced by a fine acidity and subtle oak complexity. The finish is long and layered, leaving a lasting impression of finesse.

blend information

Sauvignon Blanc

about the harvest

For this wine, we carefully select Sauvignon Blanc grapes from specially chosen parcels within our vineyards. The grapes were hand-harvested and cooled overnight before being whole-bunch pressed.

in the cellar

The juice was then allowed to settle naturally overnight without the aid of enzymes. Fermentation occurred spontaneously in 80% first fill 300L French oak barrels. After fermentation, the wine was aged on the lees in oak for 10 months. The wine received its first dose of SO₂, once racked out of barrel.