



Reyneke Sauvignon Blanc 2010

main variety Sauvignon Blanc

vintage 2010

analysis alc: 13 | ph: 3.05 | rs: 2.6 | ta: 6 | va: 0.72 | ts02: 74 | fs02: 36

type White

producer Reyneke Wines

winemaker Rudiger Gretschel

taste Mineral

body Medium

tasting notes

A combination of melon and ruby grapefruit on the nose with an underlying core of crushed rocks and stone fruit. Layered palate of fruit complexity with fine minerality giving great depth to this Sauvignon Blanc. Long finish.

blend information

86% Sauvignon Blanc, 14% Chenin Blanc