

Reyneke Organic Red 2009

main variety n/a

vintage 2009

analysis

type Red

producer Reyneke Wines

style Dry

winemaker Rudiger Gretschel

taste Fruity

wine of Stellenbosch

body Full

tasting notes

This blend of 70% Syrah and 30% Cabernet Sauvignon has a delicate violet and perfume aroma with a strong underlying spicy aromatic profile. In its youth the wine is still rather tight on the palate, but in time the flavours will start to unfold more. Depth, texture and balance are key. This wine will develop over the next 10 years.

about the harvest

The Syrah vineyard is harvested twice: the first picking earlier with less potential alcohol and the second harvest being riper adding a more diverse and complex aromatic profile.

in the cellar

The wine is fermented naturally in concrete fermenters and aged for 22 month in French oak barrels. The first picking of Syrah is matured in 600l vats, whereas the riper picking in new fill 225l barrels. The Cabernet Sauvignon also spends a full 22 month in new French oak barrels before the assemblage is done and the wine is bottled without any finings or filtrations.