



Biodynamic Chenin Blanc 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 12.93 | ph: 3.31 | rs: 4.4 | ta: 4.6 | va: 0.70 | ts02: 48 | fs02: 98

type White

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

wine of Stellenbosch

tasting notes

Upfront floral and white peach notes, with hints of pear and grapefruit on the nose. Notes of honey and melon start to become more apparent later on, in the glass. The palate is fresh and vibrant, with an almost saline feel on the tongue. The finish is long, well balanced and rounded.

blend information

100% Chenin

in the vineyard

The 2018 Chenin Blanc is a combination of grapes sourced from two adjacent vineyards. These vineyards are part of the Old Vine Project and hail from the early 1970's and are farmed according to biodynamic principles. There is a minimum interventionist approach to making this wine.

in the cellar

The grapes are whole bunch pressed and lightly settled before natural fermentation occurs. We use a combination of 300l second-fill French oak barrels and 2500l foudre. The wine was matured on the lees for 10 months before bottling.