



Reyneke Reserve White 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 13 | ph: 3.16 | rs: 1.6 | ta: 5.9

type White

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste Fruity

wine of Stellenbosch

body Full

tasting notes

Aromas of grapefruit, spiced quince, and elderflower, with a distinctive flintiness add to the fresh and vibrant nose.

This wine is structured and balanced by a good acidic line running through the palate, built on layers of fruit and floral notes, adding to the texture and complexity. An elegant wine with a drinking potential from 2021 - 2028

ageing potential

An elegant wine with a drinking potential from 2021 - 2028

blend information

Sauvignon Blanc

in the vineyard

These grapes come from specially selected sites within our Sauvignon blanc vineyards.

in the cellar

We hand sort bunches, ensuring only the best fruit is used for this wine, after which they are whole bunch pressed. The must undergoes spontaneous fermentation in 300ℓ French oak casks, 95% being new oak and 5% second fill. The wine is aged for 12 months in new French Barrique on the gross lees. Thereafter it is racked into stainless steel tank to age for a further 4 months prior to bottling.