



Reyneke Organic Sauvignon Blanc 2021

main variety Sauvignon Blanc

vintage 2021

analysis alc: 13.27 | ph: 3.47 | rs: 1.4 | ta: 4.3

type White

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste Fruity

wine of Stellenbosch

tasting notes

Notes of lemon, lime and cape gooseberry on the nose with hints of green apple and elderflower. The pallet is beautifully fruit-forward with continuing notes of lime & gooseberry. The wine is fresh with a well-integrated acidity and textured finish.

ageing potential

Drink now or until 2024.

blend information

100% Sauvignon Blanc

in the cellar

Grapes are destemmed, pressed and lightly settled overnight. Fermentation occurred spontaneously in a combination of stainless steel and older French oak.

The wine was aged on the lees for 6 months after which the different components were blended together and bottled.