



Reyneke Reserve White 2020

main variety Sauvignon Blanc

vintage 2020

analysis alc: 14.11 | ph: 3.26 | rs: 1.6 | ta: 4.8

type White

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste Fruity

wine of Stellenbosch

body Full

tasting notes

Aromas of lime, fennel and elderflower are immediately apparent on the nose, accompanied by distinct flinty notes and hints of blackcurrant & lemon zest. This wine is well structured, with the fruit flavours of lemon and granny smith apple balanced by a fine acidity and some oak complexity. The wine lingers on your palate creating a lasting impression of finesse.

blend information

Sauvignon Blanc

in the vineyard

The Sauvignon blanc grapes, which make up our Reyneke Reserve White 2020 come from specially selected parcels within our vineyards.

in the cellar

The grapes are hand-harvested then chilled overnight in cold containers before they are hand sorted and whole-bunch pressed. The must undergoes spontaneous fermentation in 300l French oak barrels, of which 85% are new and 15% seasoned casks. The wine is aged for 12 months on the gross lees without any SO₂ additions. Thereafter it is racked into a stainless steel tank to age for a further four months prior to bottling.