



Reyneke Organic Sauvignon Blanc 2022

main variety Sauvignon Blanc

vintage 2022

analysis alc: 13.4 | ph: 3.45 | rs: 1.4 | ta: 4.3

type White

producer Reyneke Wines

style Dry

winemaker Barbara Melck

taste Fruity

wine of Stellenbosch

tasting notes

Aromas of fresh lime juice, lime zest and lemon on the nose with hints of green apple and Cape gooseberry. The palate has a lovely complexity with continuing notes of lime and lemon. Subtle nuances of litchi pith adds intrigue to the finish of the wine. The wine is fresh with a well-integrated acidity and textured finish.

ageing potential

This wine is drinking well now, but can be enjoyed for the next two years.

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.