



Reyneke Biodynamic Chenin Blanc 2022

main variety Chenin Blanc

vintage 2022

analysis alc: 13.38 | ph: 3.40 | rs: 3.5 | ta: 4.9

type White

producer Reyneke Wines

style Dry

winemaker Barbara Melck

taste Fruity

wine of Stellenbosch

tasting notes

The nose of this wine is filled with aromas of yellow apple, bright lemon, white pear, fresh golden delicious, and vine peaches. Subtle hints of orange blossom lend intrigue and give the wine a certain brightness. On the palate, this wine is layered with notes of lemon, quince, pear, and apple pith, which is perfectly balanced with a lively acidity. The finish is textured, leaving a lasting impression on the palate.

blend information

100% Chenin

in the vineyard

The oldest vineyards on the Reyneke farm are two blocks of Chenin blanc from 1974 and 1976 respectively. These vineyards are registered with South Africa's Old Vine Project (OVP).

in the cellar

The grapes were whole bunch pressed and lightly settled. Spontaneous fermentation occurred in a combination of seasoned 300L French oak & 2500L foudrés. After 10 months of maturation on the gross lees, the wine was racked from their vessels and readied for bottling, which takes place early January. A light dose of sulphur was added at racking, prior to bottling.