

Biodynamic Syrah 2020

main variety Shiraz

vintage 2020

analysis alc: 12.86 | ph: 3.69 | rs: 2.4 | ta: 5.3

type Red

body 0

producer Reyneke Wines winemaker Nuschka de Vos wine of Stellenbosch

tasting notes

A perfumed nose with upfront white pepper, lavender, wild rosemary and bursts of red cherry. Subtle hints of coriander and nutmeg. There is a lovely brightness to the palate with a fruit core of sour cherries and mulberries. This is balanced by noted of spice and delicate chalky tannin. The palate is fresh, with an underlying structure and a long finish.

blend information

100% Syrah

about the harvest

Syrah grapes were handpicked and cooled overnight in a cold room.

in the cellar

The wine was spontaneously fermented, with a 30% portion of crushed whole bunch, in a combination of open-top concrete fermenters and submerged cap fermenters. Maturation took place in seasoned oak barrels and 2500L foudré for 12 months. Bottle ageing of nine months occurs before the final product is released.