

# Reyneke Biodynamic Sauvignon Blanc 2023

main variety Sauvianon Blanc

vintage 2023

analysis alc: 13.71 | ph: 3.17 | rs: 2.0 | ta: 6.9

type White producer Reyneke Wines style Dry winemaker Barbara Melck taste Fragrant wine of Stellenbosch

body 0

## tasting notes

This Sauvignon Blanc offers a delightful array of aromas, with prominent notes of kiwi and lime complemented by hints of blackcurrant, pear, and elderflower. On the palate, the lime and kiwi flavours persist, accompanied by subtle undertones of white flowers. The wine's acidity is well-balanced, contributing to a lovely tension that enhances its overall structure. The finish is marked by a mineralic edge, providing the wine with length and depth.

#### ageing potential

An elegant wine, with great acidity and a nice round finish, that is enjoyable now, but can also be drunk over the next 5 years.

blend information

100% Sauvignon Blanc

### about the harvest

The Grapes are hand harvested and cooled overnight. All grapes were whole bunch pressed and naturally settled overnight.

#### in the cellar

Fermentation occurred spontaneously in 300L oak. The wine was aged in a combination of 1st, 2nd and 3rd fill oak, on the lees, for 9 months. The best Sauvignon blanc barrels and batches were selected for this bottling. The wine received its first dose of SO2, once racked out of barrel prior to bottling.