



Reyneke Reserve White 2022

main variety Sauvignon Blanc

vintage 2022

analysis alc: 12.79 | ph: 3.18 | rs: 2.34 | ta: 6.72

type White

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste Fruity

wine of Stellenbosch

body Full

tasting notes

A vibrant nose featuring lime, lemon, kiwi, elderflower, and a hint of flint. The palate is characterized by zesty lime, tropical kiwi, and litchi, complemented by subtle white flowers. A balanced integration of oak and lees adds complexity to the finish, while fresh acidity provides length and structure.

blend information

Sauvignon Blanc

about the harvest

For this wine, we carefully select Sauvignon Blanc grapes from specially chosen parcels within our vineyards. The grapes were hand-harvested and cooled overnight before being whole-bunch pressed.

in the cellar

The juice was then allowed to settle naturally overnight without the aid of enzymes. Fermentation occurred spontaneously in 300L French oak barrels of which 65% was new. After fermentation, the wine was aged on the lees in oak for 10 months. The wine received its first dose of SO₂, once racked out of barrel.