



REYNEKE RESERVE WHITE 2015

100% Sauvignon Blanc from a single vineyard, fermented from native yeasts in 300L French oak barrels, 90% new.

It remains for 9 months on its yeasts to be then transferred into 2500L foudres for another 2 months, its cuvaion then terminates after a 3 month period in steel tanks.

The nose is complex and layered.

The freshness of white peach and pear aromas is accompanied by a pleasant floral and lime zest note.

On the palate its mineral texture and pleasant acidity are well integrated with the ligneous component given off by the wood.

An elegant and balanced wine despite its undoubted youthfulness.

Description

Type
White wine

Producer
Reyneke Wines

Vintage
2015

Bottle size
75cl

Country
South Africa

Region
Stellenbosch

Type of wine
Sauvignon Blanc

Designation of origin
Wine of Origin

Grape varieties
Sauvignon Blanc 100%

Alcohol content
13,5 vol. %

Pairings
Shellfish
Cheese
Fish
Eggs