

# reyneke ORGANIC

## *Reyneke Syrah 2014*

### Winemakers Notes

The Syrah undergoes a traditional style fermentation in concrete Nomblot tanks, incorporating 35% whole bunches which are foot crushed. Spontaneous, natural fermentation occurs with minimal punch down and pump over's. The wine spends 12 to 14 days on the skins before being racked into a combination of a 2500L Foudre and older French oak barrels for 13 months maturation.

### Tasting Notes

Bright purple plum fruit and raspberry notes dominate the nose leading into subtle aromas of violets, fynbos and fennel spice adding to the complexity of this wine. The palate shows a vibrancy, youth and freshness. Layers of wild berries and peppery spice linger on the palate with a fine chalky tannin structure which promises longevity.

Drink now until 2021.



### More information



- [www.reynekewines.co.za](http://www.reynekewines.co.za)



- [www.facebook.com/ReynekeWines](https://www.facebook.com/ReynekeWines)



- @ReynekeWines / @ZAVineHugger

### Analysis

Alc %	RS g/l	TA g/l	VA g/l	Total SO2 Mg/l	Free SO2 Mg/l	pH
13.68	1.7	5.6	0.66	94	41	3.74

