

# reyneke ORGANIC

## Reyneke Natural Chenin Blanc 2016

### Winemakers Notes

The dry 2016 vintage saw our 13 acres of old Chenin hardly giving us a crop. In a normal year we average between 6-10 tons out of this vineyard. In 2016 we got a mere 1.7 tons from the entire block. We picked the grapes rather late despite the dry year, waiting for the sugar to pick up. The fruit tasted amazing with a very fresh acidity. The grapes were whole bunch pressed, yielding clear and fresh juice. We decided not to do an overnight settling and took the juice directly to 300l, 2nd fill barrels for natural ferment. We ended up getting 3 x 300l barrels from 13 acres of vineyard. The must fermented in barrel in a cold room. After ferment we kept the wine in the cold room for maturation, trying to inhibit the secondary fermentation. In January 2017 we racked it out of barrel under a blanket of dry ice and bottled it the next day without any fining, filtration, or SO2.

### Tasting Notes

The wine has a great density of flavor and richness like no other. The nose has clear aromas of white peach, apricot, kumquat, and almonds. Once in the glass layers of complexity reveal themselves, ranging from spicy to savory to sweet. The palate is balanced with flavors of honeycomb but with a zesty mid-palate and lengthy finish that just continues. More flavors and aromas picked up include bisquity, caramel, orange peel, mandarin, cinnamon (almost melktert flavors)...also a distinct aroma, that is similar to an aged German Riesling that Johan also couldn't put his finger (nose) on.

### More information



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



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



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Alc %	RS g/l	TA g/l	VA g/l	Total SO2 Mg/l	Free SO2 Mg/l	pH
12.33	2.2	5.5	0.65	34	8	3.27

