

REYNEKE ORGANIC chenin blanc 2024

winemakers notes

The Chenin blanc grapes are sourced from beautiful organic vineyards situated no further than 40km inland from the Atlantic Ocean. The vines are planted in sandy and decomposed granitic soils. These granitic soils add to the flavour profile of the grapes and final wine. The grapes are bunch sorted and destemmed and then undergo natural fermentation in stainless steel tanks. After three months of ageing on the lees, the final wine is blended and bottled.

tasting notes

This wine opens with aromas of cling peaches, quince, ripe lemon, and delicate white florals. Subtle notes of golden delicious apple and pear follow. On the palate, apple and quince dominate, balanced by a harmonious acidity and fruit complexity, giving the wine length and poise. Enjoyable now, it will continue to develop over the next two years.

analysis

Alc %	RS g/l	TA g/l	ph
13.36	4.4	5.2	3.37

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