



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Reyneke Reserva White

Price £32.49
Code REYN001

A stunning Biodynamic Sauvignon Blanc from Stellenbosch producers Reyneke, which is Loire like in its depth and complexity. The grapes come from a single vineyard on the Reyneke Uitzicht Farm.

Tasting Notes:

The nose presents a layered complexity and a freshness of white stone fruit, pear and lime peel, opening up to subtle floral notes. The wine has a textured minerality on the palate, together with a firm acidity and well integrated oak. A very elegant and balanced wine.





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Specification	
Vinification	Grapes are sourced from a single vineyard on the Reyneke Uitzicht Farm. The grapes are whole bunch pressed and undergo spontaneous, wild fermentation and ageing in 90% new 300l French oak casks. The wine is further aged for 9 months in oak on the lees before it is racked into foudres. The wine then spends a further 2 months in foudre, and a further 3 months in stainless steel, prior to bottling.
ABV	12%
Size	75cl
Drinking Window	Drink now through to 2027
Country	South Africa
Region	Western Cape
Area	Stellenbosch
Type	White Wine
Grapes	Sauvignon Blanc
Genres	Biodynamic, Organic, Vegan, Vegetarian
Vintage	2021
Style	Dry
Body	Soft, fruity and aromatic
Producer	Reyneke Wines
Producer Overview	Established in 1998 Stellenbosch, Reyneke Estate is one of South Africa's very few certified Biodynamic wine farms. Winemaker and founder, Johan Reyneke Jr has become somewhat of an authority on the subject. Herbicide, pesticide and fungicide free, coupled with no artificial additives in the cellar has meant that this non-intervention approach has created wines which are true to their origin and character.
Closure Type	Cork
Food Matches	Ideal as an accompaniment to white meats including chicken, pork chop and turkey. Try also with fish, Sea Bass, Perch, Sole, Haddock, Trout, Cod, Redfish, Halibut, Snapper, Mussels, Crab, Lobster, and Clams.