

REYNEKE ORGANIC CORNERSTONE

Vinification

An intense sorting process of bunch selection and berry selection ensures that the best fruit from our Biodynamic vineyards are selected. Fermentation takes place in concrete Nomblot fermentors. The wine spends 18 months in French oak barrels, 30% new and 70% second and third-fill.

Features

This classical Bordeaux style blend combines freshness with a real intense concentration showcasing the best of Stellenbosch. The wine presents with perfume, cassis and violet nuances. Undertones of tobacco leaf and blackcurrant are what adds more to a defined graphite minerality.



Producer

Category

Red

Grapes

Cabernet Sauvignon, Cabernet Franc, Merlot

Country / Region

South Africa, Stellenbosch

Size

750ml

Degree of alcohol

14.5%

Available in these provinces

- British Columbia
- Alberta