

Reyneke Syrah Reserve

Category	Red
Grapes	100 % Syrah
Appellation	Stellenbosch (WO)
Producer	Reyneke
Country	South Africa
Region	Stellenbosch
Size	750 ml
Degree of alcohol	14 %
Available	Québec

Vinification and maturation

The fermentation involved 35% whole clusters, crushed by foot in concrete fermentation tanks and the remaining grapes were bunch selected and destemmed over the crushed whole clusters. Spontaneous fermentation occurs with, minimal punch downs and pump overs. The wine is pressed into 2nd fill French barrique to undergo secondary fermentation and to age for a total of 22 months in oak.

Features

The wine shows a bouquet of perfume and violets, with white pepper and aniseed. The palate has distinct white pepper characteristics, with chalky tannins and layers of depth and complexity. Further bottle maturation will allow for further integration and evolution of the wine as these layers will unfold and reveal more flavour dimensions with maturation.

Other information

Start drinking in 2 years' time, but has an ageing potential of 10 years and more.

Product code

Québec : 12874549

