



SOUTH AFRICA BUSINESS & INVESTMENTS



REYNEKE SAUVIGNON BLANC BIODYNAMIC 2016

The grapes are pressed whole to naturally limit the amount of soluble solids in the must.

The first half of natural fermentation happens in French barrels, the remaining half in tubs.

The aging lasts for a period of 7 months.

This Sauvignon bursts with vitality, it is concentrated and mineral.

The nose has fresh notes of pineapple, lime zest, citrus fruit, tropical fruit and a pinch of spice.

The palate is bright and complex, always supported by a beautiful natural acidity.

Description

Type
White wine

Type of wine
Sauvignon Blanc

Producer
Reyneke Wines

Designation of origin
Wine of Origin

Vintage
2016

Grape varieties
Sauvignon Blanc 100%

Bottle size
75cl

Alcohol content
13,5 vol. %

Country
South Africa

Pairings
Fish
Fish-based primi piatti
(pasta/rice/gnocchi/ravioli)
Fish soup

Region
Stellenbosch