

reynke

ORGANIC

Reynke Syrah 2016

Winemakers Notes

All the Syrah grapes are handpicked and hand sorted. 30% Whole bunch is foot crushed into concrete Nomblot tanks, after which the other 70% is destemmed over the whole bunches. Spontaneous, natural fermentation occurs with minimal punch downs and pump over's. Natural secondary fermentation occurs in 3rd fill and older, French casks and in 2500 foudres. The wine ages for 14 months in oak and another three months in stainless steel, to harmonize after final blending.

Tasting Notes

The nose is perfumed and complex with upfront red and dark fruit notes and distinct pepper aromatics. The complex nose follows through with spicy undertones. The palate is fresh and vibrant with juicy tannins and well balanced structure. Layers of red fruit, spices and blueberry gives you an elegant and well refined wine that will have you reaching for another glass. Drink now or until 2023.

Analysis

Alc %	RS g/l	TA g/l	VA g/l	Total SO2 Mg/l	Free SO2 Mg/l	ph
13.45	2.1	5.2	0.72	92	37	3.76

