

# Reyneke Organic White 2014

## Winemakers Notes

The 2014 Organic White consists of a blend of 87% Sauvignon Blanc and 13% Semillon. The grapes are sourced from Organic vineyards around the Western Cape which are mainly planted on sandy loam soils. Standard white winemaking is carried out on Sauvignon Blanc and Semillon separately. The grapes are destemmed with a 2 hour skin contact. Using only the free run juice fermentation takes place in stainless steel tanks. After 7 months further ageing in stainless steel on the fine lees the assemblage is made up and bottled.

## Tasting Notes

The nose presents with gooseberry, greengage and lemon peel fruitiness which opens up to a pretty lily flower fragrance. The palate is fresh and vibrant showing flavours of green apple, asparagus and lime flower. A linear structure held together by a delicate yet zesty acidity. Drink now until 2017  
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## More information

[Website](#)

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## Analysis

Alc %	RS g/l	TA g/l	VA g/l	Total SO2 Mg/l	Free SO2 Mg/l	pH
12.64	1.4	5.2	0.46	108	44	3.42