



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Reyneke Reserva Red

Price	£50.49
Code	REYN005

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Tasting Notes:

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Specification	
Vinification	100% Syrah assembled from the most interesting and expressive barrels of the vintage. The fermentation process involves 30% whole clusters selected in concrete fermentation tanks and crushed by foot. The remaining grapes are bunch selected and destemmed over the crushed whole clusters. Spontaneous fermentation, with the wine transferred for 24 months barrel ageing in 70% 2nd fill 300l French barriques, while the remaining 30% is placed in older French barriques.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	South Africa
Region	Stellenbosch
Type	Red Wine
Grapes	Syrah
Genres	Biodynamic, Fine Wine
Vintage	2016
Body	Soft, fruity and smooth
Producer	Reyneke Wines
Producer Overview	Established in 1998 Stellenbosch, Reyneke Estate is one of South Africa's very few certified Biodynamic wine farms. Winemaker and founder, Johan Reyneke Jr has become somewhat of an authority on the subject. Herbicide, pesticide and fungicide free, coupled with no artificial additives in the cellar has meant that this non-intervention approach has created wines which are true to their origin and character.
Closure Type	Cork
Food Matches	Try with slow roasted barbecue pork or lamb.