



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Reyneke Reserva Red

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| Price | £50.49 |
| Code | REYN005 |

The wine shows an elegant bouquet of perfumed red forest berry fruit, with subtle hints of spicy clove. This is a wine with a soft tannin structure with a palate which demonstrates both length and complexity with a spicy, savoury subtle fruit finish. Further bottle maturation will allow for further integration and evolution of the wine. Ready to drink now, but has an ageing potential of 10 – 12 years.

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 | Western Cape |
| Area | 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. |