



REYNEKE RESERVE RED 2014

This wine is assembled using only the most expressive and interesting barrels of vintage Syrah.

Fermented in concrete eggs, pressed from 70% whole fruit, fermented using only wild yeasts, the wine is aged for 24 months in old French oak barrels (30%) and in second generation barrels (70%).

The wine comes with an elegant bouquet of berries and cloves.

The nose is delicately pungent.

On the palate, the tannic structure is soft, accompanied by a hot spice aroma that closes on salty notes and fruit.

Description

Type Red wine

Producer Reyneke Wines

Vintage 2014

75cl

Country South Africa

Bottle size

Region Stellenbosch Type of wine Syrah/Shiraz

Designation of originWine of Origin

Grape varieties Syrah 100%

Alcohol content 14 vol.%

Pairings Red Meat