



REYNEKE SYRAH 2015

The foot-pressed must, made up of 35% whole grapes, ferments in cement eggs in contact with the skins for a total of 12/14 days.

The fermentation is spontaneous, induced by indigenous yeasts.

The wine is aged for 13 months in mixed wood; 2500 L barrels and old barriques.

On the nose there are strong plum and raspberry notes that lead to more subtle aromas of violets, "fynbos" (shrubs populating a small coastal strip of the Western Cape Province in South Africa, similar to the Mediterranean "garrigue"), fennel and spices.

On the palate it feels vibrant, young and fresh. Berries, spices and pepper on a still young and chalky tannin which promises long lasting longevity.

Description

Type
Red wine

Type of wine
Syrah/Shiraz

Producer
Reyneke Wines

Designation of origin
Wine of Origin

Vintage
2015

Grape varieties
Syrah 100%

Bottle size
75cl

Alcohol content
13,5 vol. %

Country
South Africa

Pairings
Pulses
Spiced food

Region
Stellenbosch