



Reyneke Organic Chenin Blanc 2025

main variety Chenin Blanc

vintage 2025

analysis alc: 12.5 | ph: 3.4 | rs: 2.0 | ta: 5.58

type White

producer Reyneke Wines

style Dry

winemaker Barbara Melck

taste Fruity

wine of Stellenbosch

body Light

tasting notes

The 2025 vintage opens with fresh aromatics of yellow apples, pineapple, honeysuckle, and a hint of yellow peach. On the palate, lovely freshness and vibrant acidity frame flavours of apple and quince. The wine is fruit-driven and bright, with fine texture and a clean, expressive finish.

ageing potential

This wine is drinking well now, but can be enjoyed for the next two years.

blend information

100% Chenin

in the vineyard

The Chenin blanc grapes are sourced from beautiful organic vineyards situated no further than 40km inland from the Atlantic Ocean. The vines are planted in sandy and decomposed granitic soils, and these granitic soils add to the flavour profile of the grapes and final wine.

in the cellar

The grapes are bunch sorted and destemmed and then undergo natural fermentation in stainless steel tanks. After three months of ageing on the lees, the final wine is blended and bottled.