



Biodynamic Syrah 2021

main variety Shiraz

vintage 2021

analysis alc: 13.88 | ph: 3.80 | rs: 2.53 | ta: 4.96

type Red

producer Reyneke Wines

style Dry

winemaker Nuschka de Vos

taste Herbaceous

wine of Stellenbosch

body Medium

tasting notes

The Reyneke Biodynamic Syrah 2021 presents a perfumed nose with upfront sour cherry and mulberry fruit, accented by notes of white pepper, allspice, and hints of marjoram. There is a lovely brightness to the palate with a core of pure red cherry, balanced by white pepper spice and supple tannins. The wine finishes with some licorice complexity, offering an underlying structure and a long finish.

blend information

100% Syrah

about the harvest

Syrah grapes were handpicked and cooled overnight in a cold room.

in the cellar

Some batches were fermented in open top concrete tanks and others were fermented under submerged cap. All batches were fermented with 30% crushed whole bunch. Fermentation occurred spontaneously. The wine was drained and pressed off the skins as soon as fermentation was completed. The wine was aged in a combination of foudré & seasoned 225L & 300L French oak for 12 months.