### **Reyneke Wines**

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Owner(s): Reyneke Wines (Pty) Ltd

Winemaker(s): Barbara Melck & Armand Esterhuizen

WO; Stellenbosch / Coastal



Vintage Score best drinking

#### Organic Sauvignon Blanc R

2021: lovely balance of ripe summer fruit, granadilla,	2021	90	2021-2027
passion fruit, pink melon, with gentle acidity, very nice.			

#### Biodynamic Sauvignon Blanc RR

2017: nicely weighted with lees richness, mixed	2017	88	2018-2027
green and tropical fruits, layered and lingering.			
2018: gentle oily richness, firm and full with exotic	2018	88	2018-2028
tropical flavours, green fruits and some complexity.			

#### Chenin Blanc-Sauvignon Blanc-Chardonnay

2011: overt, fresh and fruity nose, citrus	2011	84	2011-2017
and peach with subtle oak and a tingle			
from sauvignon Blanc.			
2012:more complex nose and more savoury	2012	85	2012-2019
bite of Chenin. Still undefined but interesting.			

R

#### Organic White Sauvignon Blanc-Semillon (was Vine Hugger)

2012: beautiful balance of delicacy and	2012 8	6 2012-2020
power, some minerality, lots of clean stone		
fruit. Delicious.		
2013: mid weight and with some depth led	2013 8	2 2013-2019
by crispy Sauvignon but falling in-between		
the two and somewhat lacking.		
2014: full bodied with savoury, woody yet	2014 8	3 2014-2021
creamy bite. A bit muddled at present.		
2015; full of character and white, slightly	<b>2015</b> 8	5 2015-2025
unripe pear and lemon, arresting and unique.		
2017: very pale, peach nose and bright,	2017 8	5 2017-2024
focussed fruit, but quite subtle.		
2018: very pale with light green apple notes, seems	2018 8	7 2018-2026
soft but remains bright on the palate, with nice length.		
2019: pale hue, lemony and dry, with crisp and	2019 8	6 2019-2027
lightish feel, rather brief but with lip-smacking citrus .		
2020: soft white pear, fleshy yellow fruits and	2020 8	9 2021-2028
honeysuckle, smooth, balanced and succulent,		
quite lovely.		

### Organic Chenin Blanc R

2018: lush fruited, with guava, passion fruit and	2018	89	2018-2028
more, full and softish, but clean and fresh, very nice.			
2019: hugely aromatic, with white blossom, yellow	2019	91	2019-2029
summer fruits, great balance and alluring scents,			
this is very fine.			
2020: stylish, complex and full of character, lots	2020	92	2022-2030
of rich dried honey and quince, delicious.			

# Biodynamic Chenin Blanc RR

	2010	88	2010-2018
2011: very pale, subtle sweet quince nose	2011	87	2011-2018
then grippy acid and delicate herbal notes.			
Needs time.			
2012: fresh, approachable style with grainy	2012	85	2012-2019

bite and tangy fruit.			
2017: pale, classic green apple aromas and	2017	90	2017-2027
taste, clean and not heavy.			
2018: mid-straw depth, rich lanolin nose and oily,	2018	92	2019-2029
herb, quince and lemon rind tones, full and long			
and delicious.			
2022: richly textured, forward classic nose and real	2022	92	2023-2033
complexity even in youth, stunning. Will improve.			

### Natural Chenin Blanc RRRR

2016: rich straw hue, lots of orange and quince fruit	2016	88	2017-2027
with cream hint, fresh and medium weighted.			
2017: nicely poised, with fresh lemon and lime burst of	2017	90	2018-2028
pristine fruit, opening slowly, very classy.			

### Reserve White RRR

2010: sweet oak over tropical fruit nose then	2010	93	2012-2020
textured rich passion fruit and green kiwi			
flavours. Full, balanced and long and will be			
sensational in 3-5 years time.			
2011: chary oak over fat and rich fruit, brooding	2011	91	2012-2020
and mouthcoating and very long.			
2016: slow to open, intense and overt,	2016	91	2016-2026
grapefruit base and layered complexity.			
2017: under a blanket of SO2 there is richly oaked,	2017	90	2018-2028
textured and full mixed fruit medley here. Balanced			
between citrus and tropical, rather shy at present.			

## Pinotage RR

2010: mid depth,smoky, white pepper up-front	2010	88	2010-2018
nose then juicy and soft with drying tannins.			
Needs time.			

# Organic Cabernet Sauvignon/Merlot R

2017: mid depth with dark fruit nose, rustic mixed	2017	86	2018-2027
berry flavours, still tight and offering comforting			
winter drinking.			
2018: takes no prisoners, rustic and chunky, with	2018	85	2019-2027
mixed, rather anonymous black fruits. Stout, but			
not memorable.			
2019: dark fruited rather than blue, solid and full	2019	86	2020-2028
of blackcurrant liquorice, lozenge-like and satisfying.			
2020: quite agricultural and brusque in its tarry,	2020	84	2021-2028
black fruits, almost cooked leather and damson,			
average.			

# **Cornerstone** RR

	2008	88	2008-2018
2010: mid ruby, pencil lead and leafy	2010	89	2010-2018
blackcurrants. Muscular yet smooth. Nice			
now but will keep.			
2011; food style in lean Bordeaux tones,	2011	89	2012-2020
with oak and dry tannins.			
2014: too youthfull yet, with fine, linear	2014	89	2015-2024
tannins and rustic, warm fruit.			
2015: deep garnet hue, cigar and cassis classic	2015	89	2017-2029
notes, stylish and silky and still improving.			
2016: oaky nose gives way to a diverging rustic	2016	88	2017-2027
dark fruited palate, earth and bramble, so big and			
chunky.			

# Cabernet Sauvignon RR

2015: mid depth and hue, lots of lush vanilla and	2015	92	2017-2030
blackcurrant, warm and comforting, long and expressive.			

# Reserve Cabernet Sauvignon RRRR

2015: effulgent perfumed nose, rich cassis flavours,	2015	94	2017-2030
wood notes and bold mouthfeel yet poised and			
classy throughout, powerful and long. Still improving.			

#### Reserve Red RRRR

	2008	93	2010-2020
2009: ruby purple hue, fruit forward nose	2009	91	2012-2021
then mid weight, almost jammy fruit with			
acid lift. Clean and elegant but needs time			
to settle.			
2010: sweet soft red berry fruit with dry tannins	2010	89	2012-2020
and slightly rustic style, needs time.			
2015: already silky smooth, with intense fruit	2015	93	2018-2028
power, layers of interest and length. A			
remarkable wine, delicious.			
2016: deep and full, textured layered fruits in	2016	91	2018-2029
a weighty, serious style, complex and needing time.			

# Organic Red Shiraz-Cabernet Sauvignon R

2011: juicy black fruits in a grippy, simple	2011	84	2011-2019
style. More rustic Shiraz than stylish Cabernet.			
2013: liquorice and spice in a winter warmer	2013	82	2013-2022
style, assertive, mouthfilling and nicely gritty.			
2014: beefy, bold black fruit, easy on the	2014	83	2014-2024
palate with straightforward enjoyment.			
2015: full bodied, dark and spicy and a	2015	78	2015-2024
pleasant commercial blend.			
2017: pale ruby, juicy dark fruit, balanced	2017	86	2017-2025
tannins and some density.			
2018: forward and already mild and comforting, fruit	2018	86	2020-2028
seems earthy and rather agricultural in youth, needs			
time to show elegance, and silky dark spicy fruit. Will			

#### improve.

2020: vibrant purple fizz, jammy, juicy nose and	2020	87	2020-2028
black spicy fruit, feeling quite light.			

# **Biodynamic Syrah**

#### RRR

2010: spicy, fruity nose, quite expressive and	2010	89	2011-2019
similar juicy spice on the palate. Not a			
heavyweight.			
2011: mid depth but with expressive fruit,	2011	89	2013-2020
layered but slightly rough edged.			
2015: much promise, tight now but hinting	2015	91	2017-2028
at ripe, rich blue fruits, generous tannins			
and good length.			
2016: ruby purple, rich and full but still	2016	85	2016-2025
focussed and nimble with spice and bright			
fruit.			
2017: cherry hue, big and fruity yet smooth,	2017	89	2018-2028
intense in the mouth, plums and blackberries,			
not overly spicy.			
2018: feels intoxicating despite its 13% alcohol, so	2018	91	2020-2030
profound and vibrant yet smooth and accessible,			
just pure fruit flamboyance.			